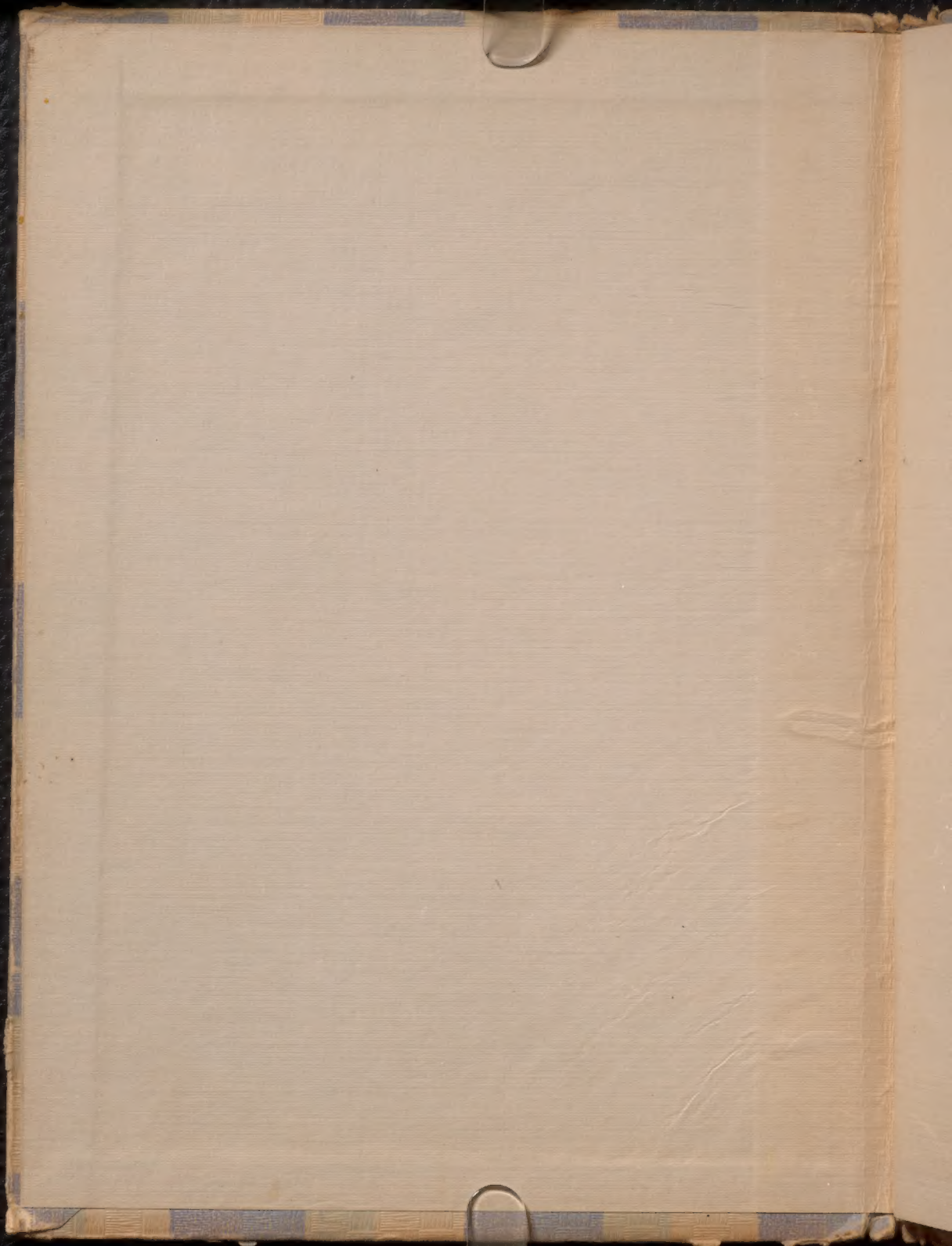
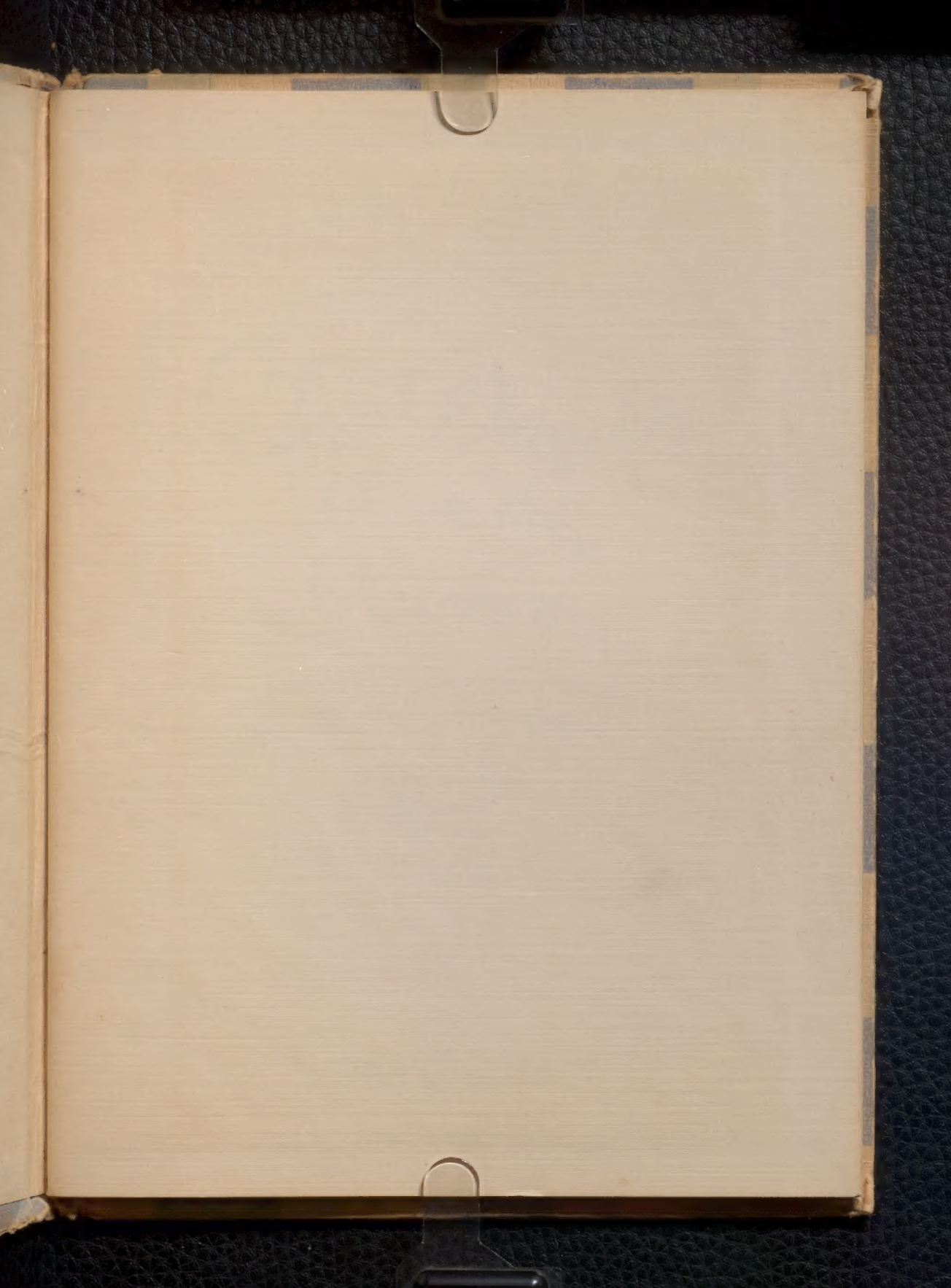
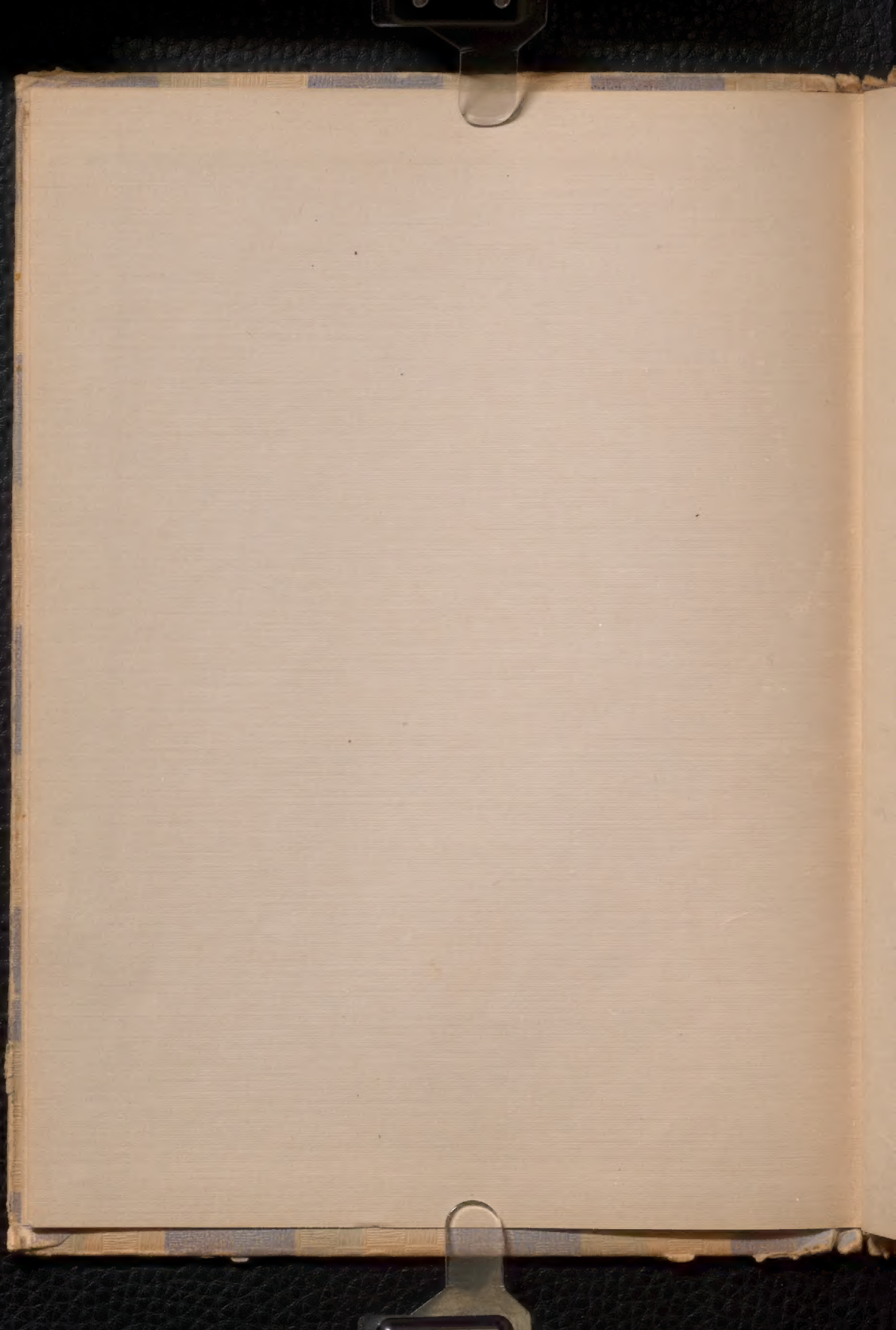


*New Delights
from
the Kitchen*

Kelvinator







New Delights From the Kitchen

PREPARED AND TESTED IN

The Kelvin Kitchen

By the

*Kelvinator Home
Economics
Department*

DETROIT, MICHIGAN

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This book is dedicated to the Modern Home-Maker of Today by the manufacturers of Kelvinator, "the finest electric refrigerator ever built."

PRICE, ONE DOLLAR

For *the artistry of the* **MODERN HOUSEWIFE**



A PAINTER, working with poor colors and brush can not produce a masterpiece, a musician at an untuned piano can not do justice to a symphony, nor can a cook with inferior equipment and foods turn out a delectable dinner.

Art rests on a foundation of technique. In order to develop technique and to approach perfection in any art, it is necessary to have the finest of instruments procurable. This is as true of the culinary art as of any other.

Kelvinator offers to the housewife the finest and the most modern note in kitchen equipment. With a Kelvinator in her kitchen, the

technique of food preparation indeed becomes an art. She may proceed to master the culinary art with perfect assurance that there will be no difficulties nor disappoint-

ments, because Kelvinator is absolutely reliable, wholly automatic; the ultimate word in kitchen equipment.

The woman who takes pride in her home, who enjoys entertaining frequently, and who makes both an exact science and a fine art of her home-making, has now adopted Kelvinator as the one indispensable piece of equipment for her kitchen.



*K*ELVINATOR truly adds glamor and romance to homemaking! It takes the nerve racking rush out of big dinners and the every day grind out of small ones. And, it is within reach of all.





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Bringing the technique of food preparation to perfection

NONE TINY TOUCH of the right thing makes a lasting impression of home hospitality. How many hostesses cudgel their brains! Not so, if she has a Kelvinator.

Think of an ice-cube tinted with grapejuice, loganberry or mint extract, served in a glass of lemonade or limeade! Think of the joy of your favorite dessert coming to the guest table with the flavor at its peak,—and delightfully cold.

How proud the hostess in telling that she made it yesterday morning, thirty-six hours before.

How delighted she will be with the tender, hunger-wooing chicken buttered inside and out, basted and baked to perfection. And, she bought it the previous Saturday!



The crunchy lettuce, the cold slices of crisp tomato, perfectly blended mayonnaise (made a week before)—and how her women guests envy their perfection!

This hostess has a perfectly wonderful helper—Kelvinator. Unexpected guests cause her no worry. She takes from her refrigerator vegetables and green-stuffs and meats, all perfectly preserved in the “cold that keeps,” and a most delectable meal for the guest is assured. Even the dessert—prepared in the early morning hours, is ready for serving! And, the every day meal is perfect in wholesomeness and flavor in the home that is Kelvinator-equipped.

Truly Kelvinator aids the modern hostess in bringing the technique of food preparation to perfection!

Suggestions for Successful Dessert Making

IN ORDER TO GIVE YOU the most enjoyment and help you to successfully prepare and serve delicious frozen desserts, some general suggestions and instructions are here given. If these suggestions are followed, desserts and salads of smooth texture and full flavor will reward you for the time given to their preparation.

Recipes for new desserts are being formulated every day, and in many cases an easier and better way has been discovered than that used in the past. All recipes shown in this book have been prepared and tested in The Kelvin Kitchen and if directions are followed, you will be more than pleased with the results obtained.

Method of Measuring

All measurements used in these recipes are level. Standard measuring cups and spoons are used. All ingredients should be measured carefully. Inaccuracy in measuring is often the reason satisfactory results are not obtained.

Whipping Cream

Whipping cream is the principal ingredient in many frozen desserts. Great care should be used in whipping cream only until it is light and fluffy. A low quart measure or a straight sided bowl and a rotary egg beater are best to use; *and do not whip too long*. If cream is over-whipped it is apt to become "grainy" and will have a fatty taste.

Keep Ingredients Cold

By keeping all ingredients used in the preparation of frozen desserts and salads cold, the freezing time will be shortened considerably.

Where a mixture is to be beaten during the freezing process, it is well to keep bowl and beater in the refrigerator, thus keeping it cold, and the mixture will not be warmed to any extent.

Combining Mixtures

Where whipped cream and a cooked custard or syrup, or a fruit combination are to be combined into a dessert or salad—it is very important that the cooked mixture or fruit combination be thoroughly chilled before combining with the whipped cream. This is another reason for a frozen dessert sometimes appearing "grainy."

In making parfais, difficulty is sometimes experienced with the cream and syrup combination separating. This is usually caused

from the fact that the syrup combination is not thoroughly chilled before adding to the whipped cream.

In the making of sherbets and ices, where egg whites or whipped cream or both, are used—these should be prepared and placed in Kelvinator to chill before adding to the fruit juice mixture.

Why Some Mixtures do Not Freeze

A mixture that is very sweet will not freeze except at a very low temperature—a temperature lower than is possible to obtain in an electric refrigerator. Care should be used in measuring not to add too much sugar.

Powdered sugar (or confectioner's) has been used in some recipes. Powdered sugar makes a smooth, creamy mixture and is not as sweet as cane sugar.

If you have difficulty with freezing a mixture, first check it to be sure that it is not too sweet.

Freezing Time

The first freezing time given on recipes in this book is based on time necessary to freeze in the Iso-Thermic Tube Tray. This time is increased in other trays and in the models not equipped with the fast freezing tray.

Allowance should be made for lengthening the freezing time of any of these recipes if Kelvinator is operating in a very warm room and the doors are opened frequently; also if there are several dishes to be frozen at the same time—or if ice cubes are being frozen at the same time.

Remember, time necessary for freezing depends on

- Amount of mixture to be frozen
- Temperature of mixture when put into Kelvinator
- Sweetness of mixture
- Amount of foodstuffs in refrigerator
- Frequency with which doors are opened.

Evaporated Milk

Whipped evaporated milk makes an excellent basis for frozen salads and desserts, when it is inconvenient to get heavy cream. These dishes made with evaporated milk are not only delicious but also economical, for this milk can be purchased for about one-third the cost of whipping cream.

To whip evaporated milk, place several cans in a large pan. Cover with water and place on the fire. When the water has boiled for two or three minutes remove the cans and set aside to cool. When cool, place them in Kelvinator so that the milk will be thoroughly chilled when ready to use. If several cans are prepared in advance, there will always be a supply ready to whip.

Or, another method is to put the evaporated milk in top of double boiler and heat over hot water. Let it cook three or four minutes after it boils. Pour into a bowl, cool, then chill in Kelvinator. Beat with egg beater until very light.

Evaporated milk must be scalded and chilled before it can be whipped like cream. It can replace the cream in any mousse or ice cream recipe which contains gelatine.

Gelatine

Some people object to the use of gelatine in recipes. Whipped cream requires no gelatine, but most mixtures freeze more smoothly if they contain some gelatine. It also helps to keep them from becoming icy and helps them to hold their consistency while serving. The proper proportion is one level teaspoon of gelatine to each cup of liquid.

Defrosting Kelvinator

It takes about eight hours to properly defrost Kelvinator—by properly defrost, we mean melt every bit of frost and ice off the cooling unit. We suggest that the electric switch connecting your Kelvinator be pulled in the evening and connected again in the morning. The cooling unit will retain sufficient cold to provide good refrigeration over that period.

In the morning take a damp cloth and wipe off the cooling unit and inside the tray sleeves to remove any remaining moisture, and empty the drain pan. Before defrosting, remove ice trays. After defrosting, *always* put fresh water in the ice trays.

It is advisable to put fresh water into the ice trays every three or four days, whether or not the cubes are used during this time.

Please remember it is better to defrost more often than not often enough—you will get better refrigeration if you do.

The Kelvin Kitchen

Experienced home economists are working in the Kelvin Kitchen every day, testing and formulating new recipes. If you have any problems in connection with frozen desserts, questions or suggestions you want, please do not hesitate to call upon us.

Appetizers

Iced Fruit Cocktail

USE EQUAL PARTS pineapple, peach, pear, and apricot, and a small bottle of maraschino cherries. Dice all the fruit, reserving one cherry to top each cocktail. Pour the combined juices over the fruits and place in Kelvinator tray to chill for half an hour, or prepare earlier and place in a bowl in the bottom of the food compartment for five or six hours.



Watermelon and Cantaloup Cocktail

1 cup watermelon balls	Powdered sugar
1 cup cantaloup balls	2 tablespoons lemon juice
Fresh mint	

With a vegetable cutter prepare small balls of bright pink watermelon and bright orange cantaloup. Sprinkle lightly with sugar and lemon juice, and chill thoroughly in Kelvinator. Fill cocktail glasses and garnish with sprigs of fresh mint.

Avocado Cocktail

1 avocado, diced
3 tablespoons vinegar or lemon juice
Salt and pepper

Dice one avocado, dress with salt, pepper and vinegar or lemon juice and chill in tray of Kelvinator for thirty minutes before arranging in cocktail glasses to serve.

Orange Mint Cocktail

6 small, slightly sour oranges	3 tablespoons lemon or pineapple juice
Powdered sugar	2 tablespoons granulated sugar
Fresh mint	

Separate oranges into sections and remove thin skin with a pair of scissors. Chill thoroughly in Kelvinator, place in cocktail glasses, sprinkle with powdered sugar, and add lemon juice mixed with sugar. Sprinkle with chopped mint and garnish with an upright sprig of mint in the center of the glass. Serves six.

Frozen Crabmeat Cocktail

1 cup flaked crab meat	1 tablespoon lemon juice
1 teaspoon gelatine	1 teaspoon Worcestershire sauce
2 tablespoons cold water	4 teaspoons French Dressing
4 tablespoons tomato catsup	Salt
Paprika	

Soak gelatine in cold water and dissolve over hot water. Add catsup, lemon juice, other seasonings, and fish. Turn into Kelvinator freezing trays, or place in paper cups in trays and freeze. Freezes in three to four hours. Serves four to six.

Cape Cod Cocktail

6 tablespoons sugar
2 halves of canned apricot
 $\frac{1}{2}$ cup cranberry sauce
1 large banana

Slice banana and cut apricot in small pieces. Mix ingredients well and chill in Kelvinator.

Sea Food Cocktail—General Recipe

$\frac{1}{2}$ cup tomato catsup
 $\frac{1}{4}$ cup lemon juice
 $\frac{1}{2}$ cup cooking sherry
 $\frac{1}{2}$ teaspoon finely chopped chives
6 to 8 drops tobasco sauce

Mix all ingredients thoroughly, then chill well in Kelvinator. Allow one-fourth cup of shrimps, lobster or crab meat, or three oysters to each serving. Chill fish in Kelvinator, then place in cocktail glasses and add sauce. Above sauce serves six.

Jellied Consomme

1 can consomme
2 cups water
2 teaspoons onion juice
1 small carrot, grated
3 stalks celery
 $\frac{1}{4}$ teaspoon salt
1 tablespoon gelatine
 $\frac{1}{4}$ cup cold water
2 hard cooked eggs, chopped

Combine first six ingredients. Cook for 20 minutes. Strain. Add gelatine which has been dissolved in cold water. Chill for three hours in Kelvinator. When ready to serve beat with a fork. Into each cup put a spoonful of chopped hard cooked egg; fill cup with consomme and top with second spoonful of egg. Serves six.

Chilled Chicken Bouillon

3 cups chicken broth or
1 can chicken bouillon and sufficient
water to make 3 cups of liquid
 $\frac{1}{2}$ teaspoon celery salt
 $\frac{1}{4}$ teaspoon salt
1 tablespoon gelatine dissolved in $\frac{1}{4}$
cup cold water

Combine bouillon and seasonings, heat to boiling point; add gelatine. Chill in Kelvinator for two or three hours. Beat with a fork. Serve in bouillon cups and top with a teaspoon of salted whipped cream. Serves six.

Fruit Soup

For Summer Luncheons

$\frac{3}{4}$ cup cherry juice
 $\frac{3}{4}$ cup pineapple juice
 $\frac{1}{2}$ cup orange juice
2 tablespoons lemon juice
2 $\frac{1}{2}$ tablespoons sugar
Few grains salt
2 tablespoons gelatine
 $\frac{1}{2}$ cup cold water
1 $\frac{1}{2}$ cups boiling water

Soak gelatine in cold water and dissolve in boiling water. Add fruit juices, sugar and salt and chill in Kelvinator. Before serving beat with a fork, then turn into tall thin glasses or bouillon cups.



Iced Fruit Cocktail, page 10

Appetizers



Frozen Clam Bouillon

4 cups clam bouillon
2 tablespoons cold water

1 teaspoon gelatine

Soak the gelatine in cold water for five minutes and dissolve in hot bouillon, add desired seasoning and cool. Turn into Kelvinator tray and freeze to a mush. Serve in bouillon cups topped with salted whipped cream, garnish with a dash of paprika. Freezes in two to three hours.

Jellied Tomato Bouillon

4 cups tomato bouillon, seasoned
2 tablespoons cold water

1 teaspoon gelatine

Soak gelatine in cold water and dissolve in the hot tomato bouillon. Cool, then turn into mold and place in bottom of Kelvinator until set. Beat with a fork and serve in bouillon cups, garnished with salted whipped cream, sprinkled with paprika. A sprig of parsley or cress makes an attractive garnish.

Jellied Tomato Canape

1 $\frac{3}{4}$ cups canned tomato (or soup)
1 tablespoon onion juice
1 stalk celery
1 tablespoon mild vinegar
1 tablespoon gelatine

$\frac{1}{4}$ cup cold water
 $\frac{1}{8}$ bay leaf
Few grains cayenne
Few grains salt

Soak the gelatine in cold water five minutes. Mix remaining ingredients, except vinegar, bring to boiling point and let boil ten minutes. Add vinegar and soaked gelatine, and when gelatine is dissolved, strain. Turn into wet pan and chill in Kelvinator. When firm, cut in slices and serve on small pieces of toast. Garnish with thin coating of mayonnaise and a slice of stuffed olive.

Jellied Sea Food Appetizer

Make a half recipe of Jellied Lobster. (See Entrees.) Mold in a quarter or half-inch layer in layer cake pans. When firm cut with cookie cutters in desired shapes. Cut thin pieces of bread in same shapes and toast on one side. Place jelly on toast and garnish with mayonnaise, and place a stuffed olive and radish rose on the plate. Other sea foods may be substituted for the lobster if desired.

Iced Persimmons

Select ripe, bright colored fruit. Chill thoroughly in cold storage compartment of Kelvinator, or surround with ice cubes in food storage compartment. When ready to serve cut a slice from the top of each fruit, fit into the outer part of a double fruit cocktail glass, surround with fine-crushed ice, and garnish with a sprig of mint.

Stuffed Cherry Cocktail

Pit the cherries and stuff with almond paste. Pour over them a syrup made by mixing 6 tablespoons of strawberry juice with 3 tablespoons of lemon juice and 6 tablespoons of powdered sugar. Chill thoroughly in Kelvinator and serve ice cold in cocktail glasses.

Assorted Hors d'oeuvres

(Grilled Olives)

Wrap stuffed olives in half slices of bacon, using toothpicks for skewers. Grill under the broiler in oven.

Anchovy Points

Cut fresh toasted bread in pieces about three inches by one-half or three-quarters of an inch. Spread while hot with anchovy paste and place two or three pieces on each plate with other assorted hors d'oeuvres.

Stuffed Eggs

Cut hard cooked eggs in half crosswise. Mash the yolks, season with salt, pepper, butter and mayonnaise. Minced potted ham may be added. Refill the whites with the mixture and serve half an egg on each plate.

Caviar Canape

Toast thin circles of bread on one side. Spread one-third of the circle with caviar, another third with minced onion, and the remaining third with the sifted and seasoned yolks of hard cooked eggs.

Italian Canapes

Cut stale bread in one-third inch slices and remove crusts. Cut in finger shaped pieces and toast on one side. Mix one cup grated Parmesan cheese, two-thirds cup heavy cream, and two tablespoons Sherry flavoring, and season with salt and pepper. Spread untoasted side of bread with mixture, arrange in a pan, and bake in a hot oven six minutes. Garnish with sprigs of parsley and serve at once on heated small plates with paper doilies. Garnish with radish roses.

Pate de foie gras Canapes

6 pieces bread	Cayenne pepper
3 tablespoons pate de foie gras paste or	Salt
mock paste	Parsley
$\frac{1}{4}$ cup cream	

Add the cream and seasoning to the paste. Rub through a fine sieve and spread on portions of fried bread. Garnish with parsley.

Entrees



Aspic Jelly—Foundation Recipe

1 can consomme bouillon	2 tablespoons lemon juice
2 cups water, or enough to make $3\frac{1}{2}$ cups liquid, or	$\frac{1}{4}$ teaspoon celery salt
$3\frac{1}{2}$ cups well flavored soup stock	1 tablespoon grated onion
2 tablespoons granulated gelatine	Salt to taste

Dissolve the gelatine in $\frac{1}{2}$ cup of the cold water. Heat the consomme, add remaining water, seasonings and gelatine. Strain. This may be used to jelly meats, vegetables or fish.

Molded Turkey Rings with Cranberry Jelly

2 cups cold cooked turkey	$\frac{3}{4}$ cup cranberry jelly
1 tablespoon gelatine	$1\frac{1}{2}$ cups boiling water
$\frac{1}{4}$ cup cold water	

Cut cold roast turkey in small pieces. Soak gelatine in cold water for five minutes. Melt cranberry jelly in sauce pan, stirring constantly, then add jelly to boiling water; dissolve gelatine in the hot liquid. Chill this mixture; when it starts to thicken add diced turkey and turn into wet individual ring molds. Chill in Kelvinator. When ready to serve turn out on luncheon plates and put a spoonful of cranberry jelly in the center of each ring.

Mousse of Chicken or Ham

3 egg yolks	1 cup heavy cream
$1\frac{1}{2}$ cups milk	$\frac{1}{4}$ cup hot chicken broth
$1\frac{1}{2}$ tablespoons gelatine	Salt, pepper and paprika
$\frac{1}{4}$ cup cold water	1 cup minced chicken or ham

Beat egg yolks, add milk, and cook in double boiler until a light custard. Soak gelatine in cold water and dissolve in hot chicken broth, then add to the custard. Season to taste, add minced chicken, and when cold fold in stiffly whipped cream. Place in Kelvinator and freeze four to five hours.

Molded Lamb with Fruit

1 cup cold cooked lamb cut in small pieces.	$1\frac{1}{2}$ cups boiling water
2 medium oranges	$\frac{1}{2}$ cup fruit juice
2 slices pineapple	1 teaspoon salt
2 tablespoons gelatine	$\frac{3}{4}$ cups sugar
1 cup cold water	$\frac{1}{2}$ cup mild vinegar

Cut left-over roast lamb in small pieces. Cut oranges crosswise and remove sections with grapefruit knife. Cut two slices of pineapple in small pieces. Drain fruit and save juice. (There should be one cup of fruit, drained. Crushed pineapple may be used if more convenient.) Soak gelatine in cold water five minutes, dissolve in hot water. Dissolve sugar, then add salt, vinegar, and one-half cup of juice of oranges and pineapple combined. Chill gelatine mixture. When it starts to thicken add meat and fruit and turn into wet ring mold. Chill in Kelvinator.

Veal Loaf

Veal soup bone
Salt and pepper
1 tablespoon gelatine

$\frac{1}{4}$ cup cold water
2 hard cooked eggs

Boil soup bone in small amount of water until meat is tender. Shred the meat to make one cup, season with salt and pepper. Add one cup of veal liquor to which has been added the gelatine dissolved in cold water. Slice 2 hard cooked eggs. Pack veal and eggs in alternate layers in mold. Chill in Kelvinator. Serve on lettuce leaves and garnish.

Tongue Molded in Aspic

Cold sliced tongue Aspic jelly
Sliced cold hard cooked eggs

Prepare aspic jelly recipe. Use a loaf mold and harden $\frac{1}{4}$ inch of the aspic on the bottom. Arrange slices of egg on the aspic and add, carefully a small amount of the jelly. When set add a second layer of aspic, then a layer of sliced tongue. Let this harden and then continue adding layers of eggs and tongue. Chill in Kelvinator.

Jellied Lobster with Mayonnaise

2 cups flaked lobster
2 cups soup stock or canned consomme
2 tablespoons gelatine
 $\frac{1}{2}$ cup cold water

1 teaspoon chopped onion
 $\frac{1}{2}$ cup chopped celery
2 teaspoons chopped green pepper

Soak gelatine in cold water, dissolve in hot soup stock, cool. When it begins to thicken, add chopped fish and vegetables. Put in loaf pan and chill in Kelvinator until set. Remove from mold onto platter and spread with jellied mayonnaise.

Jellied Mayonnaise

1 teaspoon gelatine
2 tablespoons cold water
1 cup mayonnaise
Garnishes

Soak the gelatine in cold water, dissolve over boiling water. Add one cup mayonnaise a little at a time, and chill slightly in the Kelvinator. As it begins to set, spread over the loaf as you would ice a cake. Decorate at once in any design preferred, pressing garnishes into jellied mayonnaise. Sliced pickles, stuffed olives, pimiento, etc., make good garnishes.



Jellied Lobster, page 15

Entrees

Shrimp and Cucumber en Gelee

1 can shrimps
 $\frac{1}{2}$ cup French dressing
 1 cucumber, diced
 Paprika and cayenne
 $\frac{1}{2}$ cup Gruyere cheese

1 package lemon gelatine
 1 cup cold water
 1 cup boiling water
 $\frac{1}{2}$ cup mayonnaise

Dissolve the gelatine in the hot water, add the cold water, and let it stand to cool. Marinate the shrimps in the French dressing after breaking them into small pieces. Drain and add to the diced cucumber and to the Gruyere cheese which has been cut in small pieces. Combine with the gelatine, then fold in the mayonnaise, season well, and turn into individual molds and put in Kelvinator to chill. When ready to serve turn out on hearts of lettuce and garnish with mayonnaise.



Frozen Chicken a la King

Turn a can of chicken a la king into Kelvinator tray and freeze for two hours. Slice and serve on hearts of lettuce garnished with mayonnaise. This makes a very desirable luncheon dish for warm weather.

Sardine and Egg Entree

2 cans sardines in oil
 4 hard cooked eggs
 2 tablespoons gelatine
 1 cup cold water

$\frac{1}{2}$ cup vinegar
 2 cups boiling water
 $\frac{1}{2}$ cup sugar
 1 teaspoon salt

Soak the gelatine in cold water and dissolve in hot water. Add sugar, salt and vinegar. Cool. Put a thin layer of the gelatine mixture in the bottom of a ring mold. When this thickens place a row of sardines completely around the mold, and press down into the gelatine. Add carefully a little gelatine and allow it to harden. Slice the hard cooked eggs and place a layer of them around the mold. Continue with alternate rows of sardines and eggs until the mold is filled. Chill till firm in Kelvinator. Unmold on serving platter and garnish with crisp small lettuce leaves.

Jellied Cheese Souffle

1 cup milk
 3 egg yolks
 $\frac{1}{2}$ teaspoon salt
 1 cup grated American cheese

$\frac{1}{4}$ cup cold water
 $\frac{1}{4}$ cup boiling water
 1 tablespoon gelatine
 3 egg whites

Make a custard of first four ingredients and cool. Soak gelatine in cold water, dissolve in hot water and beat well. Pour cooled custard over the well beaten whites of eggs, add well beaten gelatine, and pour into wet mold. Chill in Kelvinator until firm.

Stuffed Eggs in Tomato Jelly

- | | |
|-------------------------------|--------------------------------|
| 4 eggs, hard cooked | 1 teaspoon grated onion |
| 4 tablespoons mayonnaise | $\frac{1}{4}$ teaspoon salt |
| $\frac{1}{2}$ teaspoon salt | $\frac{1}{8}$ teaspoon paprika |
| $\frac{1}{8}$ teaspoon pepper | 2 teaspoons sugar |
| Paprika | 4 teaspoons gelatine |
| 2 cups tomatoes | $\frac{1}{4}$ cup cold water |

Cut hard cooked eggs in halves lengthwise and remove yolks. Mash yolks with mayonnaise, salt, pepper and paprika, and refill the whites. Soak gelatine in cold water. Cook tomatoes with onion, salt, sugar and paprika and put through strainer. Dissolve the gelatine in the hot liquid, then cool. Fill mold with layers of stuffed eggs and tomato jelly, letting each layer harden before adding the next one. Chill in Kelvinator until firm. Serve slices on hearts of lettuce.

Crab Meat Mousse

- | | |
|--------------------------------|----------------------------------|
| 1 $\frac{1}{2}$ cups crab meat | Salt |
| $\frac{1}{2}$ cup mushrooms | Paprika |
| 1 tablespoon brandy jelly | $\frac{1}{4}$ cup mayonnaise |
| 1 tablespoon sherry jelly | $\frac{1}{4}$ cup cream, whipped |

Shred crab meat fine. Soak gelatine in cold water and dissolve over boiling water. Cool and beat it into the mayonnaise. Add crab meat, mushrooms, cut in small pieces, add seasonings and mix thoroughly. Fold in the whipped cream and turn into freezing tray of Kelvinator. Freeze two hours.

Vegetarian Loaf

- | | |
|--------------------------------|-------------------------------|
| 1 cup cooked rice | 2 tablespoons gelatine |
| 1 cup nutmeats | $\frac{1}{4}$ cup cold water |
| 1 egg | 1 $\frac{1}{2}$ cups hot milk |
| $\frac{1}{2}$ cup bread crumbs | 4 tablespoons tomato catsup |
| Salt, paprika | 2 tablespoons chopped parsley |

Soak gelatine in cold water and dissolve in hot milk. Chop nut meats fine and add rice, bread crumbs, egg well beaten and seasonings. Combine with the hot milk and turn into wet loaf pan. Place in Kelvinator until firm. Slice and serve with tomato sauce.

Frozen Salmon Loaf

- | | |
|--------------------------------|------------------------------------|
| 6 cups flaked salmon | 2 tablespoons Worcestershire sauce |
| 1 teaspoon salt | 1 tablespoon gelatine |
| $\frac{1}{4}$ teaspoon pepper | 2 tablespoons cold water |
| $\frac{1}{2}$ teaspoon paprika | $\frac{1}{4}$ cup vinegar |

Remove skin and bones from canned or freshly cooked salmon. Separate into flakes, add salt, pepper, paprika and Worcestershire sauce. Soak gelatine in cold water, dissolve in hot vinegar and add to the salmon. Pack firmly into Kelvinator tray and freeze for two hours.

Fish Flake Souffle

- | | |
|-----------------------------|---------------------------------|
| 1 cup milk | $\frac{1}{4}$ cup cold water |
| 3 egg yolks | $\frac{1}{4}$ cup boiling water |
| $\frac{1}{4}$ teaspoon salt | 1 tablespoon gelatine |
| 1 cup fish flakes | 3 egg whites |

Make a custard of the first three ingredients. Cool. Soak gelatine in cold water and dissolve in hot water and beat well. Combine with fish flakes. Either canned or left-over fish may be used, and should be finely flaked. Pour over the well beaten whites of eggs and add well beaten gelatine and pour into wet mold. Chill in Kelvinator until firm.

Salads

Garnishes

MUCH OF THE ATTRACTIVENESS OF A SALAD depends upon the garnish. Kelvinator frozen or jellied salads may be garnished in the mold and then turned out on a bed of lettuce, cress, or other salad greens. Sliced pickles, olives, pimiento, and highly colored vegetables and fruits shaped with small fancy cutters all make splendid garnishes. To garnish frozen or jellied molds press the garnishes into a thin film of the mixture which has been hardened in the mold, cover carefully with a little more of the salad mixture, and return to the Kelvinator to harden before filling the mold.



Beet Salad

6 medium sized young beets	1 tablespoon gelatine
1 tablespoon sugar	1 teaspoon vinegar
$\frac{1}{2}$ teaspoon salt	1 tablespoon lemon juice

Pepper if desired

Clean beets thoroughly and boil till tender in water to cover, then drain, saving the liquid of which there should be 2 cups. Peel and chop the beets. To the hot beet juice add gelatine softened in two tablespoons of cold water, sugar, vinegar and seasoning. Cool till it begins to thicken then pour over the chopped beets. Pour into Kelvinator tray and chill till firm. Cut in cubes and serve on lettuce with mayonnaise, or individual molds may be used. Serves six.

Salad Piquant

1 $\frac{1}{2}$ cups shredded cabbage	$\frac{1}{2}$ cup mild vinegar
1 cup celery	2 tablespoons lemon juice
$\frac{1}{4}$ cup chopped pimiento	2 teaspoons Worcestershire sauce
$\frac{3}{4}$ cup tiny French peas	2 cups boiling water
$\frac{3}{4}$ cup green beans	$\frac{1}{2}$ cup sugar
2 tablespoons gelatine	1 teaspoon salt
$\frac{1}{2}$ cup cold water	

Soak gelatine in cold water about five minutes. Add vinegar, lemon juice, Worcestershire sauce, boiling water, sugar and salt. Cool. When mixture begins to stiffen add remaining ingredients. Turn into wet mold and chill in Kelvinator. Garnish this salad with the beans and pimiento strips when molding and turn out on bed of lettuce.

Jellied Vegetables in Tomato Cases

6 tomatoes	$\frac{1}{4}$ cup mild vinegar	$\frac{1}{4}$ cup sugar
1 tablespoon gelatine	1 tablespoon lemon juice	$\frac{1}{4}$ teaspoon salt
$\frac{1}{4}$ cup cold water	1 cup boiling water	1 $\frac{1}{2}$ cups vegetables

Hollow out six firm red medium sized tomatoes, and place in Kelvinator to chill. Soak gelatine in cold water, and dissolve in boiling water. Add vinegar, lemon juice, sugar and salt, and chill. When mixture begins to thicken add a cup and a half of any left over vegetables cut in small cubes, and fill tomato cases. Replace in Kelvinator until firm. Serve on a bed of lettuce.

Frozen Vegetable Salad

- | | |
|---|--|
| 1 quart tomatoes
3 tablespoons sugar
1 teaspoon onion juice
Salt and pepper to taste | 1 chopped green pepper
1 cup chopped cucumber and celery combined
1 cup mayonnaise |
|---|--|

Cook canned or fresh tomatoes with sugar, salt, pepper and onion juice and put through a sieve, rubbing through the pulp. Add finely chopped celery and cucumber and minced pepper and fold in the mayonnaise. Turn into freezing tray of Kelvinator and freeze four to five hours. Serves twelve.

Cucumber and Cheese Salad

To well seasoned cream cheese which has been worked smooth, add one pimienta chopped fine. Peel and cut a good sized cucumber in several sections crosswise, remove the seedy portion and pack centers with the cheese. Chill thoroughly in Kelvinator, cut in thin slices and serve on lettuce with French dressing, garnished with green pepper rings.

Jellied Kidney Bean and Vegetable Salad

- | | |
|--|--|
| 1 medium sized can kidney beans
1 hard cooked egg
6 small sweet pickles
1 red pimienta
$\frac{1}{2}$ cup diced celery
$\frac{1}{2}$ cup black walnut meats
1 cup boiling water | 1 tablespoon gelatine
2 tablespoons cold water
1 teaspoon sugar
1 teaspoon salt
$\frac{1}{2}$ cup vinegar
1 teaspoon Worcestershire sauce |
|--|--|

Soak gelatine in cold water and dissolve in boiling water. Add vinegar, Worcestershire sauce, sugar and salt. Chop pickles, eggs, nuts, pimienta and celery and combine all ingredients. Turn into individual molds, or one large mold, and chill in Kelvinator. Serve on a bed of greens.

Asparagus Salad in Celery Jelly

- | | |
|---|---|
| 2 cups diced celery
1 sprig parsley
$\frac{1}{2}$ teaspoon salt
$\frac{1}{2}$ teaspoon pepper
1 tablespoon gelatine | 3 cups water
1 slice onion
$\frac{1}{4}$ cup cold water
1 can asparagus tips |
|---|---|

Cook the celery in water with onion, parsley, salt and pepper for 20 minutes. Strain. Add gelatine which has been dissolved in cold water. Color with green vegetable coloring. Pour a thin layer into Kelvinator tray. When it becomes firm place a layer of asparagus tips, and pour over it a layer of celery stock. continue in this manner allowing each layer to become firm before adding another. Chill for two hours in Kelvinator. Cut in crosswise strips. Serve on lettuce and garnish with pimento and mayonnaise.



Frozen Fruit Salad. page 26

Salads



Italian Egg Salad

- | | |
|----------------------|-----------------------------------|
| 4 hard cooked eggs | $\frac{1}{2}$ teaspoon salt |
| 1 cup cooked spinach | $\frac{1}{2}$ teaspoon pepper |
| 3 ozs. Cream Cheese | $\frac{1}{2}$ cup French dressing |
| Lettuce | $\frac{1}{2}$ cup mayonnaise |

Chop egg and spinach very fine—separately. Mix, adding cheese, salt, pepper and sufficient French dressing for consistency to shape with hands. Chill in Kelvinator. Form into balls, place on bed of lettuce. Pour any remaining French dressing over them, garnish with mayonnaise. Serves 4 to 6.

Chilled Fruit Mayonnaise

- | | |
|--|---|
| $\frac{3}{4}$ cup diced canned pineapple | $1\frac{1}{2}$ cups mayonnaise |
| $\frac{3}{4}$ cup diced oranges or ripe plums | $\frac{1}{2}$ cup shredded dates or stoned cherries |
| $\frac{3}{4}$ cup halved strawberries, Malaga grapes, raspberries or diced pears | 1 teaspoon gelatine |

Soften the gelatine in cold water to cover for five minutes, then dissolve over boiling water and add to the mayonnaise and fruits. Transfer to a tray of Kelvinator and chill. Time required $2\frac{1}{2}$ to $3\frac{1}{2}$ hours. Cut in cubes for serving and garnish with lettuce hearts and sprigs of mint or parsley. If desired this may be chilled individually in paper cups, then unmolded on individual salad plates. If fruit salad is allowed to freeze it will become hard and unpalatable.

Frozen Fruit Supreme

- | | |
|-----------------------------------|--|
| $\frac{1}{2}$ cup evaporated milk | $\frac{1}{4}$ cup crushed pineapple, drained |
| 1 tablespoon lemon juice | $\frac{1}{4}$ cup stoned cherries |
| $\frac{1}{2}$ cup mayonnaise | $\frac{1}{4}$ cup chopped canned apricots |
| 3 tablespoons chopped pecans | 1 small banana sliced |

Whip evaporated milk (see pages 8-9). Add lemon juice and continue whipping until very stiff. Fold in mayonnaise; add nuts and fruit. Freezes in two and one-half to three hours.

Chilled Roquefort Salad

- | | |
|------------------------------------|---|
| $\frac{1}{2}$ lb. Roquefort Cheese | $\frac{1}{4}$ teaspoon red pepper |
| $\frac{1}{2}$ cup mayonnaise | 2 tablespoons chopped olives or pickles |
| 1 teaspoon paprika | 1 cup cream 1 teaspoon salt |

Mix Roquefort cheese and mayonnaise, add seasonings and chopped olives. Whip cream and fold in. Spread in Kelvinator tray. Freeze 3 to 4 hours and serve on lettuce leaf.

Tomato-Olive Salad

Juice 1 can tomatoes	$\frac{1}{2}$ teaspoon salt
1 tablespoon gelatine	10 stuffed olives, sliced
$\frac{1}{4}$ cup cold water	1 teaspoon vinegar
1 tablespoon sugar	

Heat 1 cup tomato juice, dissolve gelatine soaked in cold water. Add sugar, salt, olives and vinegar. Pour in individual molds, place in Kelvinator and chill 2 hours. Serve on lettuce leaves, topped with mayonnaise dressing. This recipe makes 3 servings.

Strawberry Salad

1 tablespoon gelatine	1 cup whipped cream
$\frac{1}{4}$ cup cold water	2 tablespoons mayonnaise
1 cup crushed strawberries	

Soak gelatine in cold water, dissolve over boiling water. Cool slightly and stir into crushed strawberries, sweetened to taste. Fold in stiffly whipped cream, previously mixed with the mayonnaise, turn into Kelvinator tray and chill one hour. Serve in small cubes on a bed of lettuce, dotted with additional mayonnaise.

Bouquet Salad

6 slices canned pineapple	$\frac{1}{4}$ cup lemon juice
2 bananas	1 head lettuce
2 cups stemmed strawberries	$\frac{1}{2}$ cup mayonnaise
$\frac{1}{2}$ cup whipping cream	Unstemmed berries

Chill all ingredients thoroughly in Kelvinator. First place one slice pineapple on each plate on lettuce leaves. Cut bananas in crosswise slices and let stand in lemon juice five minutes, arrange in circle close to edge on each slice pineapple and pile strawberries in center of each. Serve with mayonnaise thinned with whipped cream, garnish with unstemmed berries.

Chicken Cream Salad

$\frac{1}{4}$ cup mayonnaise	2 tablespoons cold water
$\frac{1}{2}$ cup whipped cream	2 cups cooked chicken minced
$\frac{1}{4}$ tablespoon lemon juice	$\frac{1}{2}$ cup celery minced
1 tablespoon gelatine	$\frac{1}{4}$ cup stuffed olives, minced very fine

Soak gelatine five minutes, set over hot water until it melts. Add to mayonnaise fold in the cream and add remaining ingredients. Transfer to small molds and chill in Kelvinator till firm. Arrange shredded lettuce on salad plates with slice of tomato in center on which turn out the mold, top with mayonnaise and garnish with pickle fans. Serves six.

Ham Salad in Tomato Cups

6 medium size tomatoes	1 teaspoon vinegar
1 cup minced ham	$\frac{1}{2}$ teaspoon mustard
$\frac{1}{4}$ cup chopped celery	4 tablespoons mayonnaise
$\frac{1}{4}$ cup chopped nuts	1 hard boiled egg, chopped

Peel tomatoes and remove centers. Combine chopped ingredients. Add vinegar to mayonnaise and combine with chopped mixture. Fill tomatoes and place in Kelvinator to chill. Serve on lettuce with mayonnaise, garnished with cucumber slices.

Salads

Mexican Vegetable Salad

- | | |
|-----------------------------------|---------------------------|
| 4 medium sized tomatoes | 4 teaspoons gelatine |
| 3 small sweet green peppers | 2 tablespoons cold water |
| 1 medium sized onion | 2 tablespoons horseradish |
| 2 medium or three small cucumbers | Salt and pepper |
| 1 cup chopped celery | |



Wash all vegetables, put into a chopping bowl, and chop well. Drain and heat the liquid. Soak gelatine in cold water and dissolve in hot liquid. Add seasonings and combine all ingredients. Turn into wet mold and chill in Kelvinator.

Molded Cauliflower Salad

- | | |
|--------------------------------|---------------------------|
| 1 small cauliflower | 2 tablespoons lemon juice |
| Green sweet pepper rings | 2 cups boiling water |
| $\frac{1}{2}$ cup cold water | $\frac{1}{2}$ cup sugar |
| 2 tablespoons gelatine | 1 teaspoon salt |
| $\frac{1}{2}$ cup mild vinegar | |

Boil cauliflower, drain, and chill in Kelvinator. Soak gelatine in cold water for five minutes and dissolve in hot water. Add vinegar, lemon juice, sugar and salt. Cool. Nearly half fill individual molds with gelatine mixture and when it is nearly set place a cauliflower bud partly into the thickened gelatine. When this is set, fill the mold, and place a green pepper ring at top of mold. Chill in Kelvinator. Cut off any of the cauliflower stem that sticks above the gelatine, and turn out on a crisp lettuce leaf. This is a very cool, attractive salad. Makes 12 individual molds.

Tomato Jelly Salad

- | | |
|-----------------------------|--------------------------------|
| 2 cups tomatoes | 4 teaspoons gelatine |
| 1 teaspoon grated onion | 2 tablespoons cold water |
| $\frac{1}{2}$ teaspoon salt | $\frac{1}{2}$ teaspoon paprika |
| 2 teaspoons sugar | |

Cook the tomatoes and onion for 10 minutes; add seasonings and strain. Add dissolved gelatine; mix thoroughly. Pour into individual molds and stand in Kelvinator to chill. Turn out on a bed of lettuce or shredded cabbage and serve with French Dressing.

Pecan Salad

- | | |
|--------------------------------|--------------------------------|
| 1 cup boiling water | 2 tablespoons lemon juice |
| 1 tablespoon gelatine | $\frac{1}{4}$ teaspoon salt |
| $\frac{1}{4}$ cup cold water | 12 stuffed olives |
| 4 tablespoons sugar | 12 whole pecan meats |
| $\frac{1}{4}$ cup orange juice | $\frac{1}{2}$ cup diced celery |

Soak gelatine in cold water and dissolve in boiling water. Add sugar, orange and lemon juice. Fill individual molds half full of this mixture. Chill in Kelvinator. Place on top a layer of sliced olives with a whole pecan meat in the center. Pour on a second layer of the jelly mixture and sprinkle salted celery on top. Set in Kelvinator to chill. Unmold on a bed of lettuce. Garnish with mayonnaise and a whole pecan meat on top of each portion.

Frozen Peanut Butter Salad

- | | |
|---|--------------------------------|
| 9 ozs. cream cheese | $\frac{1}{2}$ teaspoon paprika |
| $\frac{1}{2}$ cup chopped green peppers | $\frac{1}{2}$ teaspoon salt |
| $\frac{1}{2}$ cup chopped pimiento | 1 tablespoon lemon juice |
| $\frac{1}{2}$ cup peanut butter | $\frac{1}{4}$ cup mayonnaise |
| $\frac{1}{2}$ cup chopped celery | $\frac{1}{4}$ cup heavy cream |

Cream the cheese with a fork, then add other ingredients in the order given. Then fold in the cream which has been whipped stiff. Put into freezing tray of Kelvinator and freeze until firm.

Cheese and Vegetable Salad

- | | |
|------------------------------------|-------------------------------|
| 6 ozs. cream cheese | $\frac{1}{2}$ cup heavy cream |
| 1 chopped green pepper | 1 tablespoon gelatine |
| $\frac{1}{2}$ cup chopped cucumber | 2 tablespoons cold water |
| 2 tablespoons chopped pimiento | Salt |
| $\frac{1}{2}$ cup mayonnaise | |

Soak gelatine in cold water and dissolve over hot water. Cool and beat into the mayonnaise. Add vegetables and mashed cheese, and lastly fold in whipped cream and turn into individual or large mold. Chill in Kelvinator and serve on a bed of lettuce garnished with green pepper rings.

Autumn Salad

- | | |
|------------------------------------|---------------------------------------|
| 1 $\frac{1}{2}$ cups cooked prunes | $\frac{1}{2}$ cup pecans |
| 4 teaspoons lemon juice | 3 to 4 ozs. processed American cheese |
| 1 $\frac{1}{2}$ tablespoons sugar | $\frac{1}{2}$ cup cream, whipped |

Cream the cheese and fold into the whipped cream. Seed the prunes and put through a strainer. Add the lemon juice and sugar. Line individual molds or paper cups with the cheese and fill center with prune mixture. Place in freezing tray of Kelvinator. Freezes in three to four hours. Serves six.

Roquefort Mousse

- | |
|--------------------------------------|
| $\frac{1}{2}$ pound Roquefort cheese |
| $\frac{1}{2}$ cup milk |
| $\frac{1}{2}$ pt. cream |

Grate cheese and put in top of double boiler with the milk. Stir until melted, then cool. Whip cream, fold cheese mixture into it and turn into Kelvinator tray. When frozen slice in thin slices and serve on lettuce leaf. Fills one tray. Freezes in three to four hours.



Beet Salad page 18

Salads



Molded Meat Salad

- | | |
|---|---|
| 2 cups any cooked meat cut in small cubes | $\frac{1}{2}$ cup chopped celery |
| 2 tablespoons gelatine | $\frac{1}{4}$ cup chopped sweet pickles |
| $\frac{1}{4}$ cup green pepper chopped | $\frac{1}{8}$ teaspoon onion juice |
| 2 cups meat stock | Salt to season |

Soften gelatine in $\frac{1}{4}$ cup cold water, heat stock, add onion juice and gelatine. Stir until dissolved. When the gelatine mixture is cold, add the remaining ingredients. This may be set in a large mold and sliced, or may be molded in individual molds, first rinsing molds with cold water. Serve on lettuce with horseradish cream dressing, garnish with radish roses.

Afternoon Bridge Salad

- | | |
|------------------------------|---|
| 1 cup white cherries, seeded | 1 cup marshmallows, diced |
| 1 cup peaches, diced | 1 cup pineapple, diced |
| 1 cup pears, diced | 1 cup mayonnaise |
| 1 cup red cherries | $\frac{1}{2}$ cup cream, whipped very stiff |

Drain the fruit well, add whipped cream to mayonnaise, blending smoothly, and combine half of it with the fruit. Place in Kelvinator to chill until serving time. Then add the marshmallows and serve on lettuce. Top with remaining mayonnaise and garnish with cherries. Serves twelve.

Cottage Cheese Salad

- | | |
|-----------------------------------|-----------------------|
| 1 lb. Cottage Cheese | 1 tablespoon gelatine |
| 2 cups crushed pineapple, drained | Pinch salt |

Dissolve gelatine in cold water. Add to juice drained from pineapple and enough boiling water to make 2 cups liquid. Mix cottage cheese and pineapple until thoroughly combined, add salt and combine with liquid. Lastly, color delicate green with vegetable coloring. Chill in Kelvinator, but do not freeze. Serve on lettuce with mayonnaise.

Hallowe'en Salad

- | | |
|---|--|
| $1\frac{1}{2}$ cups red apples, diced but unpared | $\frac{1}{2}$ cup white grapes, seeded and cut in halves |
| $1\frac{1}{2}$ cups finely chopped cabbage | |
| $\frac{1}{2}$ cup chopped dates | |

Chill all ingredients in Kelvinator, then combine them and mix lightly with mayonnaise dressing or with boiled dressing mixed with whipped cream. Line a large salad bowl with crisp lettuce leaves and pile the salad lightly into the bowl. Garnish the top with whole seedless dates, mayonnaise piped with a pastry tube, and eighth inch peelings from very red apples cut into Hallowe'en shapes such as crescent moons and pumpkin faces.

Goblin Salad

Place halves of large canned peaches, round side up on salad plates on bed of lettuce. Make eyes and nose by inserting whole cloves, and mouth of strip of maraschino cherry. With pastry tube form hair of cream cheese softened with mayonnaise dressing.

Ginger Ale Salad

- | | |
|---|------------------------------|
| $\frac{3}{4}$ cup diced canned pineapple | $\frac{1}{2}$ cup cold water |
| $\frac{3}{4}$ cup grapefruit pulp | Few grains salt |
| $\frac{1}{2}$ cup blanched shredded almonds | 1 cup ginger ale |
| $\frac{1}{2}$ cup seeded Malaga grapes | Lettuce |
| Mayonnaise | Few grains paprika |
| 2 tablespoons gelatine | |

Soak gelatine in cold water five minutes; dissolve over hot water. Add $\frac{1}{4}$ cup ginger ale. Combine pineapple, grapefruit, grapes, almonds, salt and paprika, then add $\frac{3}{4}$ cup ginger ale. Add gelatine mixture, stir thoroughly and pour into individual molds, which have been dipped in cold water. Place in Kelvinator and chill thoroughly. Serve on lettuce leaves, garnished with mayonnaise. Serves six.

Red Cherry Salad

- | | |
|-------------------------------------|----------------|
| 1 cup red cherries | 1 cup sugar |
| 1 cup cherry juice | Shelled pecans |
| $1\frac{1}{2}$ tablespoons gelatine | Whipped cream |
| 1 cup orange juice | Mayonnaise |
| 1 tablespoon lemon juice | Lettuce |

Add sugar to cherry juice and let come to a boil. Soak gelatine in combined orange and lemon juice five minutes; pit the cherries, replacing stones with halves of pecan meats. Add gelatine to syrup. Put stuffed cherries into six individual molds, pour syrup over cherries while hot, let cool, place in Kelvinator to chill. Serve on lettuce with mayonnaise, combined with whipped cream in desired proportions.

Salad Mousse

- | | |
|-----------------------------|--|
| 1 cup stiff mayonnaise | $1\frac{1}{2}$ cups mixed fruit, diced |
| 3 cups cream | Mayonnaise |
| 1 teaspoon gelatine | Lettuce |
| 2 tablespoons boiling water | |

Whip cream, combine lightly with mayonnaise. Dissolve gelatine in boiling water, stir carefully. Add this to cream mixture, a little at a time, while stirring. Fold in the mixed fruit. Place in Kelvinator tray, and let chill for 4 hours. Unmold on crisp lettuce leaves, and serve with mayonnaise and browned crackers. Serves 8.

Chrysanthemum Salad

Select medium sized perfect oranges, cut the peel into four sections turning back carefully about two-thirds of distance to stem, then with scissors cut peel into strips about one-fourth inch wide. Open segments and lay back to form a cup and fill with Chicken Salad. Place on salad plate on which leaf lettuce has been arranged. Before serving chill oranges thoroughly in Kelvinator.

Grapefruit-Date Salad

- | | |
|--|----------------------------|
| 1 cup diced grapefruit | 1 cup diced pineapple pulp |
| $1\frac{1}{2}$ cups chopped stoned dates | 1 cup chopped Brazil nuts |
| Whipped cream mayonnaise | |

Mix ingredients. Add mayonnaise. Chill in Kelvinator. Serve on lettuce covered plates

Salads

Frozen Fruit Salad

- | | |
|----------------------------------|----------------------------|
| 1 cup shredded pineapple | 1 cup cream, whipped |
| 2 tablespoons powdered sugar | 1 doz. maraschino cherries |
| $\frac{3}{4}$ pound cream cheese | 8 marshmallows |
| 1 cup mayonnaise | |

Drain pineapple well, add sugar, cherries and marshmallows. Soften the cream cheese and gradually work in the mayonnaise to make a smooth mixture, then fold in the whipped cream and combine with the fruit. Pour into Kelvinator tray. Place cherries on top so that when cut into servings, one will be in the center of each portion. Serve on lettuce. If desired may be served with mayonnaise, thinned with whipped cream, reserving the cherries for garnish.



Orange Jelly Salad

- | | |
|--------------------------------|-----------------------------|
| 2 tablespoons gelatine | $\frac{1}{2}$ cup sugar |
| 1 cup cold water | 3 oz. cream cheese |
| 2 cups hot water | 1 teaspoon top milk |
| $\frac{1}{2}$ cup orange juice | Canned white cherries |
| Juice of one lemon | Nut meats (pecan or almond) |

Dissolve the gelatine in the cold water; add the hot water, orange and lemon juice and sugar. Fill a mold half full with this mixture and allow to set. Soften the cheese with the milk and form into tiny balls. Arrange on the layer of orange jelly in the mold. Add the balance of the jelly mixture and set in Kelvinator to chill. When ready to serve, unmold on a bed of lettuce and garnish with mayonnaise and the cherries which have been stuffed with nut meats.

Fruit Salad

- | | |
|------------------------------|-------------------------------------|
| 2 cups mixed fruit | 1 teaspoon gelatine |
| 2 tablespoons lemon juice | 2 tablespoons cold water |
| 1 teaspoon salt | $\frac{1}{4}$ cup boiled mayonnaise |
| 2 tablespoons powdered sugar | 1 cup cream, whipped |

Dissolve gelatine in cold water and beat into mayonnaise. Combine with other ingredients. Pour into large or individual molds and chill in Kelvinator. Serve on lettuce. Serves eight.

Golden Salad

- | | |
|---------------------------------------|-----------------------------------|
| 4 medium carrots, grated | 1 cup boiling water |
| 1 small can grated pineapple, drained | 1 package lemon flavored gelatine |
| 1 cup pineapple juice | |

Dissolve gelatine in boiling water and cool. Mix with pineapple and carrots. Pour into individual molds or one large mold. Chill in Kelvinator. Serve on bed of lettuce, garnished with mayonnaise. Serves eight.

Avocado Salad

$\frac{1}{2}$ medium sized avocado
2 slices canned pineapple
6 maraschino cherries
 $\frac{1}{4}$ cup cold water

1 tablespoon gelatine
 $1\frac{1}{4}$ cups boiling water
 $\frac{1}{2}$ bunch celery

Dice cherry, pineapple, avocado, and celery. Soak gelatine in cold water and dissolve in boiling water. Make a star of the cherry and avocado in bottom of the mold, following instructions for garnishing. When set, add remainder of the ingredients in layers, letting each layer set before the next is added. Chill in Kelvinator. When firm remove from mold and serve on lettuce.

Apple Salad

3 tart apples, diced
1 cup celery, diced
 $\frac{1}{2}$ cup pecan nut meats, chopped
2 tablespoons gelatine
 $\frac{1}{4}$ cup sugar

1 cup cold water
2 cups boiling water
1 teaspoon salt
 $\frac{1}{2}$ cup mild vinegar

Soak gelatine in cold water, dissolve in boiling water. Add sugar, vinegar and salt. Cool, then add celery, apples and nut meats. Turn into wet molds and chill in Kelvinator. If desired this salad may be molded in cases, made by hollowing out bright red apples.

Stuffed Celery

Wash celery, remove all but young leaves. Scrape if necessary. Fill hollows with a soft cream cheese, using pimiento, Neufchatel, or Philadelphia. If either of the last two is used, season with paprika, chopped pimiento, chopped green sweet pepper as desired, and mix with cream or mayonnaise dressing to soften. Smooth off even with a knife. Chill in Kelvinator and serve with salad or soup course.

Salad Accompaniments

Crackers, sandwiches, or other accessories may be served with salads particularly if the salad is served as a separate course. Olives, radishes and celery either plain or stuffed may also be served with salads. Crackers, if used, may be spread with butter or cheese and crisped in the oven. Sandwiches should be dainty and cut in attractive shapes.



Cucumber and Cheese Salad, page 19

Salads



Crab Meat Ravigote

- | | |
|------------------------------|-------------------------------|
| 2 cups flaked crab meat | 2 hard cooked eggs |
| 1 tablespoon chili sauce | 1 tablespoon minced parsley |
| 3 tablespoons Salad dressing | 2 tablespoons chopped pickles |
| Salt, paprika | Few capers |
| Slices of lemon | Strips of canned pimiento |

Blend the crab meat with the chopped egg whites, chili sauce, parsley, salad dressing, pickles and seasonings. Chill in Kelvinator, replace in the crab shells or place in toasted bread cases, and garnish with the yolks of eggs pressed through a sieve and with slices of lemon and strips of pimiento.

Kelvinator Vegetable Ring

- | | |
|------------------------------|---|
| 2 tablespoons gelatine | 4 tablespoons sugar |
| $\frac{1}{4}$ cup cold water | 1 cup cooked peas |
| 1 cup boiling water | $\frac{1}{2}$ cup cooked string beans |
| $\frac{1}{4}$ cup vinegar | $\frac{1}{2}$ cup cooked carrots cut in strips |
| 2 tablespoons lemon juice | $\frac{1}{2}$ cup celery, diced, or $\frac{1}{2}$ cup cabbage, shredded |
| 1 teaspoon salt | |

Soak gelatine in cold water five minutes and dissolve in boiling water. Add vinegar, lemon juice, salt and sugar. Allow to cool until slightly thickened. Combine vegetables and fold into gelatine mixture. Turn into ring mold and place in Kelvinator until firm. Turn out on bed of crisp lettuce and serve with mayonnaise dressing.

Frozen Tomato Salad

- | | |
|--|----------------------------------|
| 2 cups canned or fresh stewed tomatoes | 1 small slice onion |
| 2 cloves | Sprig parsley |
| 1 allspice berry | Few grains cayenne |
| $\frac{1}{4}$ teaspoon celery seed | $1\frac{1}{2}$ teaspoon vinegar |
| $\frac{1}{4}$ teaspoon salt | $1\frac{1}{2}$ teaspoon gelatine |
| $\frac{1}{8}$ teaspoon peppercorns | 2 tablespoons cold water |

Cook tomatoes with the seasonings for ten minutes. Soak gelatine in cold water and dissolve it into tomato mixture. When cool add vinegar and strain. Turn into freezing tray of Kelvinator, or into individual molds placed in freezing tray and freeze. Serve on hearts of lettuce garnished with mayonnaise and a slice of a small bright red tomato. Freezes in three to four hours. Serves six.

Hong Kong Salad

- | | |
|-----------------------------------|----------------------------------|
| 1 can bean sprouts | $\frac{1}{2}$ cup boiling water |
| $1\frac{1}{2}$ teaspoons gelatine | $2\frac{1}{2}$ tablespoons sugar |
| 2 tablespoons cold water | $\frac{1}{2}$ teaspoon salt |
| 2 tablespoons vinegar | 1 can Chinese noodles |
| 2 teaspoons lemon juice | |

Drain the bean sprouts. Soak the gelatine in cold water and dissolve in hot water. Add vinegar, lemon juice, sugar and salt. Add bean sprouts to gelatine mixture and turn into individual molds. Chill in Kelvinator and when firm turn out on salad plate and surround with Chinese Noodles. Makes four individual molds.

Frozen Sauerkraut Juice Salad

1 pint sauer kraut juice $\frac{1}{4}$ cup boiling water
 $\frac{1}{2}$ cup cold water 1 tablespoon gelatine

Soak gelatine in cold water and dissolve in boiling water. Cool and add the sauerkraut juice. Pour into Kelvinator tray and freeze for four hours.

Tomato Mousse

2 cups cooked tomatoes 1 teaspoon paprika
1 onion, chopped $1\frac{1}{2}$ teaspoons gelatine
2 tablespoons parsley, chopped 2 tablespoons cold water
3 tablespoons celery, chopped $\frac{1}{2}$ cup heavy cream
Salt and pepper to taste

Cook the vegetables together for 15 minutes. Rub the mixture through a sieve. Soak the gelatine in the cold water and dissolve in the hot liquid, then cool the mixture. Whip the cream and fold in along with the paprika. Put in individual dishes in Kelvinator freezing tray and freeze for three or four hours. Serves eight.

Vegetable Cubes

$1\frac{1}{2}$ cups mixed vegetables (diced) $\frac{1}{2}$ cup vegetable liquor
 $\frac{1}{4}$ teaspoon salt $\frac{1}{2}$ cup boiling tomato juice
2 teaspoons gelatine $\frac{1}{2}$ cup mayonnaise

Soak gelatine in cold vegetable liquor then add boiling tomato juice. Cool then add other ingredients, pour into loaf mold and chill in Kelvinator. When solid cut into cubes and serve on lettuce.

Frozen Cottage Cheese and Pineapple

$1\frac{1}{2}$ cups cottage cheese $\frac{1}{2}$ cup crushed pineapple (drained)

Mix cottage cheese and pineapple and place in freezing tray of Kelvinator. Freeze for $1\frac{1}{2}$ to $2\frac{1}{2}$ hours, then slice and serve on lettuce with mayonnaise.

Sweet Bread and Cucumber Salad

$\frac{1}{4}$ cup sweetbreads French dressing
1 cup diced cucumbers Mayonnaise
3 sliced tomatoes

Boil, cool and dice the sweet breads and chill in Kelvinator. Marinate in French dressing, then drain. Use equal amounts of whipped cream and mayonnaise and fold into the first mixture. Arrange in salad dish and garnish with slices of tomato which have been chilled in Kelvinator.

Christmas Salad

Insert half of a banana, small end up in center of a slice of pineapple. Top with a half of a red cherry. Garnish slice of pineapple with cherries. All ingredients should be thoroughly chilled in Kelvinator before combining.

Salmon in Cucumber Aspic

4 cucumbers 1 onion
 $\frac{1}{2}$ teaspoon salt $\frac{1}{4}$ teaspoon white pepper
1 quart water 2 teaspoons gelatine
 $\frac{1}{2}$ cup cold water 1 cup flaked salmon

Peel and slice cucumbers and onion. Add salt, pepper, water and simmer until soft. Strain and pour over gelatine which has been softened in cold water. Cool until it begins to stiffen, add salmon, and turn into individual molds. Chill in Kelvinator. Serve on lettuce garnished with sliced cucumber and radish roses. Serves eight.

Salads



Butterfly Salad

6 pieces lettuce	6 slices pineapple
6 stalks canned white asparagus	12 stuffed olives
12 thin 2-inch strips pimiento	1 cup mayonnaise

Chill all ingredients thoroughly in Kelvinator. Arrange the lettuce leaves on salad plates. Cut the slices of pineapple in halves and arrange to represent the wings of a butterfly, using a stalk of asparagus for the body. Place one stuffed olive at one end of the asparagus to serve as the head. Cut the other for each serving into thin slices. Arrange in symmetrical fashion on the pineapple to represent the markings of the wings. Arrange the strips of pimiento as feelers. Serve with mayonnaise.

Frozen Cream Cheese Salad

6 ounces cream cheese	1 cup cream or evaporated milk
$\frac{1}{4}$ teaspoon salt	Currant jelly
1 teaspoon Worcestershire sauce	

Mash cheese, add Worcestershire sauce and fold in the whipped cream or whipped evaporated milk. Turn into freezing tray of Kelvinator and freeze for $2\frac{1}{2}$ to 3 hours. Slice and serve on hearts of lettuce with a spoonful of Currant jelly.

This salad may be used for an appetizer. Cut the slices of frozen cheese in rounds and serve on slices of tomato with French Dressing.

Porcupine Salad

Chill peaches and cream cheese thoroughly in Kelvinator. Fill the cavity of a half peach with cream cheese and invert on a bed of lettuce. Insert narrow strips of blanched almonds for quills, and serve with French dressing.

Cooked Mayonnaise Dressing

1 egg	$\frac{1}{4}$ cup vinegar
2 tablespoons sugar	$\frac{1}{4}$ cup cold water
$1\frac{1}{2}$ tablespoons flour	

Beat egg until light; mix sugar and flour, add to egg. Add vinegar and water, and cook until thick. This makes a tart mayonnaise ideal for use on meat or vegetable salads.

Horseradish Dressing

$\frac{1}{2}$ cup whipping cream	3 tablespoons vinegar
$\frac{1}{2}$ teaspoon salt	2 tablespoons grated horseradish
Dash white pepper	

Beat the cream until it begins to thicken, then add vinegar gradually, continuing with the beating. When the mixture begins to stiffen, add salt and pepper and fold in horseradish.

Garnishes for Salads

Radish Roses

Trim off all but an inch of the stem. Cut off the root and with a sharp knife, cut down from the tip toward the stem end five times, so that the red outside covering will stand out like the petals of a flower. Drop the radishes into ice water; after an hour or two the petals stand out still further.

Celery Curls

Cut the inner stalks into three or four-inch lengths. With a sharp knife cut each piece down into thin strips, stopping when within an inch of the end. Drop into ice water; as they become chilled the thin strips curl up.

Pickle Fans

Pickle Fans go well with a fish salad. Use sweet gherkins, cutting thin parallel sections almost the entire length of the pickle. Then carefully spread out the sections like a fan.

Green or Red Peppers

Cut them across in thin slices, making rings; remove seeds and white membrane. Or, cut in fancy shapes with small vegetable cutters.

Fancy Cucumber Slices

Peel a cucumber, scratch it lengthwise with prongs of fork. And slice in thin cross-wise or diagonal slices.

Beets

Sliced, diced, chopped or cut in fancy shapes.

Shredded Lettuce

Snip outer leaves of lettuce into fine sheds with scissors. Do not use coarse middle stem.

Tomato Wedges

Remove skin and stem end from small ripe tomatoes. Cut down lengthwise into $\frac{3}{4}$ -inch wedges. Pour French dressing over them and chill one hour, in Kelvinator. These could be used with cucumber slices in garnishing fish salads.

Lemon Slices

These are always a favorite, plain arranged alternately with lemon slices sprinkled with chopped parsley or paprika, are attractive with fish salads.

Success is achieved with proper **REFRIGERATION**

*C*OLD is just as important in making certain foods appetizing as heat is to others.

Grape fruit, melons and many other fruits and vegetables are actually improved by the cold in a Kelvinator. This is particularly true of meats, which are not only more healthful, but far more appetizing.

Foods from the market are cooled in dry air, but never frozen. They are crisp and never soggy; they are flavored as when fresh, by real refrigeration, when stored in Kelvinator.

Your prepared dishes will keep. Things may be done in advance. Salads blend and remain crisp; recipes before not possible are at the command of every home-maker; ice cubes and home beverages may be prepared and served, with the tinkle of Kelvinator ice cubes, delicately tinted or decorated with a bit of fruit or mint leaf frozen in them.

Kelvinator indeed helps the home-maker achieve unexpected success in food preparation and preservation.

There is a Place for Kelvinator

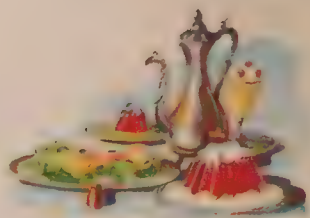


Kelvinator
Delights

Kelvinator in Every Kitchen

Desserts

*F*ROZEN DESSERTS are divided into the following classifications, according to their ingredients, and the methods of mixing:



1. Water ices, mixtures of water, sugar, and fruit juices or other flavoring. If these mixtures are stirred while freezing they will be of a somewhat smoother texture. The addition of gelatine will keep ices from melting quickly when removed from the freezing unit. Water ices are usually served with the meat course of a formal or semi-formal dinner.
2. Sherbets are of two varieties, those made with water, and those made with milk. The flavoring is usually that of an acid fruit such as orange or lemon. Gelatine is usually necessary to make a smooth texture. Sherbets should be stirred during the freezing process to obtain best results.
3. Mousses are made of whipped cream, sweetened, flavored and frozen. It is not necessary to use gelatine in order to obtain a smooth fine texture.
4. Parfaits are very rich desserts made by pouring a thick hot syrup over beaten eggs and combining this mixture with whipped cream before freezing. If only the whites of the eggs are used the parfait will be light and delicate; using the yolks only, results in a richer mixture, while a parfait made from both yolks and whites of eggs will be very satisfactory for most purposes.
5. True ice cream is made by freezing sweetened and flavored thin cream. The addition of a small amount of gelatine and the use of whipped cream aid in making a creamy ice cream without stirring. Frozen custard, often called New York Ice Cream, may be made without gelatine, whipped cream, or stirring, and is a delicious smooth, rich dessert, very much resembling the old fashioned ice cream.
6. Variations in the serving of all desserts may be accomplished by the addition of flavorings to standard recipes, by freezing in individual fancy molds with garnishes and by combining with other materials in serving. Suggestive recipes for some of these variations are included.

NOTE:—Care should be taken, in whipping cream for the mousse and parfait mixtures, not to get it too stiff. Stop beating as soon as it will hold its shape, and the frozen mixture will have the desired smooth and creamy consistency.

Ginger Ale Ice

1 cup sugar
2 cups boiling water
1 tablespoon gelatine
 $\frac{1}{4}$ cup cold water

Grated rind of one orange
 $\frac{1}{2}$ cup orange juice
 $\frac{1}{4}$ cup lemon juice
1 pint ginger ale

Soak the gelatine in cold water. Make a syrup of boiling water and sugar. Add orange rind to this and boil about five minutes. Add soaked gelatine. Cool, add fruit juices and ginger ale, turn into a Kelvinator tray and freeze. Fills one tray. Freezes in three to four hours.

Raspberry Ice

$1\frac{1}{2}$ cups raspberry juice
Juice of $\frac{3}{8}$ lemon
Rind of one lemon, grated

2 cups water
1 cup sugar
Pinch of salt

Make a syrup of the water, sugar, and grated lemon rind. Cool, strain out rind, add fruit juice, and pour into Kelvinator tray. Fills one tray, freezes in three to four hours.

Orange Sherbet

1 teaspoon gelatine
 $\frac{1}{2}$ cup cold water
 $1\frac{1}{2}$ cups boiling water
 $\frac{1}{2}$ cup sugar
1 cup lemon juice
 $1\frac{1}{2}$ cups orange juice

$\frac{1}{2}$ cup sugar
2 eggs
Grated rind of 2 oranges
1 pint heavy cream
Few grains salt

Soak gelatine in cold water five minutes, then dissolve in boiling water. Add sugar, orange rind and orange and lemon juice. Turn into Kelvinator tray and freeze to a mush, stirring once during the freezing. Beat cream until stiff and add sugar and salt. Separate yolks and whites of eggs; beat yolks till thick and lemon colored, and whites until stiff, and add to cream. Combine with frozen mixture and continue the freezing, stirring twice during the process.

Grape Juice Sherbet

$1\frac{1}{2}$ cups boiling water
1 cup sugar
1 tablespoon gelatine
 $\frac{1}{2}$ cup cold water
4 tablespoons lemon juice
1 pint grape juice
 $\frac{1}{2}$ cup orange juice
Salt

Make a syrup of boiling sugar and hot water for ten minutes. Add gelatine which has been soaked in cold water for five minutes. Cool, then add fruit juices and turn into Kelvinator tray and freeze. Beat twice while freezing. Serve in sherbet glasses. Fills one tray. Freezes in three to four hours.



Strawberry Ice Cream, page 40

Desserts

Grapefruit Orange Sherbet

Pulp and juice one grapefruit
Pulp and juice two oranges
2 tablespoons powdered sugar

2 bananas
1 egg white

Mash bananas and put through sieve. Beat up grapefruit and orange pulp with a fork and add to bananas. Add sugar. Whip egg whites until dry and stiff, then fold in first mixture. Chill in Kelvinator and serve in sherbet glasses with thin slice of orange on top.



Marshmallow Cream Sherbet

1 cup grapefruit pulp and juice
 $\frac{1}{2}$ cup chopped walnut meats
1 cup diced marshmallows

1 cup whipped cream
2 egg whites
Green minted cherries

Sweeten grapefruit pulp to taste. Combine with nutmeats, marshmallows and whipped cream. Fold in stiffly beaten egg whites. Chill in Kelvinator. Serve in fancy glasses and garnish with minted cherries.

Plain Mousse {Frozen Whipped Cream}

Garnishing, Dressing or Foundation Recipe

$\frac{1}{2}$ pint heavy cream
4 tablespoons confectioners sugar

1 teaspoon vanilla

Whip cream, add sugar and flavoring and freeze in Kelvinator tray for three hours. This plain mousse may be served instead of a hard sauce or plain whipped cream on such hot dishes as plum pudding, Brown Betty and mince pie. It may be colored and used as a garnish, applied with a pastry tube. If it is to be used in this way it should be put in the pastry tube or bag and placed in the defrosting tray of the Kelvinator for half or three quarters of an hour, before applying to the partially frozen dessert.

This recipe may be used as a foundation for mousse desserts by adding one cup of any fruit pulp before freezing.

Peach Mousse

$\frac{1}{2}$ pint heavy cream
 $\frac{1}{4}$ cup confectioners sugar

1 cup peach pulp
1 teaspoon vanilla

Mash canned or fresh cooked peaches to a pulp. Add sugar and vanilla. Whip cream and fold in peach mixture. Turn into Kelvinator tray and freeze three to four hours.

Banana-Macaroon Mousse

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|-----------------------------------|--------------------------------------|
| 2 large bananas | $\frac{3}{4}$ tablespoon lemon juice |
| $\frac{1}{2}$ cup macaroon crumbs | $\frac{1}{4}$ cup powdered sugar |
| 1 cup heavy cream | $\frac{1}{8}$ teaspoon salt |

Mash bananas to a pulp. Add salt, lemon juice and macaroon crumbs. Beat cream until stiff, add powdered sugar. Combine the two mixtures. Pour into Kelvinator tray. Freezing time approximately 4 hours.

Chocolate Mousse

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|--------------------------|--------------------------------|
| $1\frac{1}{4}$ cups milk | 2 squares (ounces) chocolate |
| $\frac{1}{2}$ cup sugar | Few grains salt |
| 1 tablespoon gelatine | $\frac{1}{2}$ teaspoon vanilla |
| 1 pint heavy cream | |

Scald the milk with the chocolate and when smooth, add the sugar and salt. In the meantime, let the gelatine stand in cold water to cover five minutes, add to the milk mixture, chill, and when beginning to congeal flavor and fold in the whipped cream. Transfer to a tray of Kelvinator and freeze. Time required 4 to 5 hours.

Marshmallow Mousse

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|-------------------------------------|----------------------------------|
| 1 pint cream | $\frac{3}{4}$ cup powdered sugar |
| 1 cup top milk | 7 Maraschino cherries |
| 6 marshmallows | $\frac{1}{2}$ teaspoon vanilla |
| $\frac{1}{2}$ cup chopped nut-meats | 1 egg-white |

Warm milk in top of double boiler, add marshmallows and beat well to dissolve, then chill. Beat egg white and fold in with the sugar and vanilla. Beat cream stiff and fold in, together with the nuts and cherries. Turn into Kelvinator tray and freeze for $2\frac{1}{2}$ to 3 hours. Fills one tray.

Pistachio Mousse

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|------------------------------------|--|
| 1 cup cream | 1 teaspoon almond extract |
| 4 tablespoons confectioners' sugar | Few drops green coloring |
| 1 teaspoon vanilla | $\frac{1}{2}$ cup chopped pistachio nuts |

Whip cream and fold in the sugar, flavoring and nuts, finely chopped. Add coloring carefully as only a delicate color is desired. Pile lightly in Kelvinator tray and freeze. Fills one tray.

Chantilly Mousse

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|------------------------------------|---|
| $\frac{1}{2}$ pint cream | 1 cup meringues or kisses |
| 4 tablespoons confectioners' sugar | $\frac{1}{4}$ cup toasted almonds, chopped fine |
| 1 teaspoon vanilla | Pinch salt |

Whip cream until stiff and gradually add sugar, salt and vanilla. Fold in the kisses or meringues, broken in small pieces, and the nuts. Freeze in Kelvinator three to four hours. Fills one tray.

Pineapple Mousse

- | | |
|------------------------------------|-------------------------------|
| 1 pint heavy cream | 1 cup pineapple pulp, drained |
| 4 tablespoons confectioners' sugar | 1 teaspoon vanilla |

Drain crushed pineapple thoroughly. Whip cream until stiff and fold in sugar, flavoring and pineapple. Fills one Kelvinator tray. Freezes in three to four hours.

Desserts

Nougat Mousse

1 cup cream
4 tablespoons confectioners' sugar
1 teaspoon vanilla

$\frac{1}{2}$ cup nut-meats
 $\frac{3}{4}$ cup candied fruit

Beat the cream until stiff and add the sugar and vanilla. Cut candied fruit of all kinds and colors in small pieces and chop the nut meats fine. Fold the fruit and nuts into the cream and pile lightly into Kelvinator tray. Freezes in three to four hours. Fills one tray.



Plain Parfait

Foundation Recipe

1 cup sugar
 $\frac{1}{2}$ cup water
1 teaspoon vanilla

2 cups heavy cream
2 whole eggs, yolks and whites beaten separately

Boil the sugar and water until the syrup forms a thread, then pour it slowly over the yolks of the eggs, which have been beaten until they are thick and lemon colored. Beat the whites of the eggs until stiff, and whip the cream. Fold the yolk mixture into the whites, and that mixture into the cream; flavor, and pile lightly in a Kelvinator tray. Freeze for three to four hours.

Variations: 1. Angel or white parfait, substitute the whites of three eggs for the whole eggs.

2. Rich yellow parfait, substitute the yolks of four eggs for the whole eggs.

Maple Parfait

$\frac{3}{4}$ cups maple syrup
1 pint heavy cream

3 egg whites

Cook maple syrup until it spins a thread (270 degrees F.). Pour the syrup over the beaten egg whites and beat until cold. Fold into the stiffly whipped cream. Place in freezing tray of Kelvinator. When frozen pile lightly in sherbet glasses and serve with sweetened whipped cream. Fills one tray. Freezes in three to four hours.

Caramel Parfait

1 cup sugar
4 tablespoons hot water
2 eggs

$\frac{3}{4}$ cup macaroon crumbs
 $1\frac{1}{4}$ cups heavy cream

Melt the sugar in a sauce pan, stirring constantly. Add the hot water and cook until the syrup spins a good thread. Pour syrup slowly onto the beaten yolks of eggs, and fold this mixture into the stiffly beaten whites. Beat the cream stiff, and fold the macaroon crumbs, finely crushed, and the egg and sugar mixture into the cream. Fills one large tray. Freezes in four hours.

Coffee Parfait

$\frac{3}{4}$ cup sugar
 $\frac{1}{2}$ cup coffee
1 teaspoon vanilla

2 whole eggs
2 cups heavy cream
Salt

Make coffee in the proportion of 2 tablespoons of coffee to 1 cup water. Boil one-half cup of the coffee with the sugar until it spins a thread. Pour this syrup over the well beaten egg yolks, cool, and fold this mixture into the well beaten whites. Add vanilla and fold in the whipped cream. Pile in Kelvinator tray and freeze for three to four hours. Fills one tray.

Fig Parfait

1 cup preserved figs
1 teaspoon vanilla

2 cups heavy cream
2 whole eggs

Force figs through strainer. There should be one cup of figs and juice. Cook for ten minutes, then fold into the yolks of eggs which have been beaten until thick and lemon colored, mix well and fold this mixture into the well beaten whites. Add vanilla, cool, and fold into the whipped cream and mix well, but gently. Pile lightly in Kelvinator tray and freeze for three to four hours. Fills one tray.

Apricot Parfait

1 can apricots (No. 2 size)
 $\frac{1}{4}$ cup sugar

Whites of 2 eggs
 $\frac{3}{4}$ cups whipping cream

Drain juice from apricots, add sugar and boil ten minutes. Pour the syrup over the stiffly beaten egg whites and cool. Press drained apricots through a coarse sieve and chill in Kelvinator for about 20 minutes. Whip chilled cream stiff and add apricot pulp, mixing lightly but thoroughly, then combine with chilled syrup and egg mixture, again mixing thoroughly but not too vigorously. Fills one tray.

Ice Cream Parfait

2 cups milk
4 teaspoons cornstarch
4 egg yolks
 $\frac{3}{4}$ cup sugar

1 teaspoon vanilla
Whites of 4 eggs
1 cup heavy cream

Scald the milk in the upper part of a double boiler. Mix the sugar and cornstarch, add to the scalded milk and cook 15 to 20 minutes, stirring to prevent lumping. Cool, then add flavoring, and fold the mixture into the well beaten egg whites. Mix thoroughly, add the whipped cream, and when well blended turn into Kelvinator tray and freeze. Fills one tray. Freezes in three to four hours.

Desserts

Ice Cream

Foundation Recipe

- | | |
|-------------------------|------------------------------|
| 2 cups milk | 1 teaspoon vanilla |
| $\frac{3}{4}$ cup sugar | 1 teaspoon gelatine |
| 1 tablespoon flour | $\frac{1}{4}$ cup cold water |
| 2 egg yolks | $\frac{1}{4}$ teaspoon salt |
| 1 cup cream, whipped | |

Scald milk in double boiler. Mix sugar, flour and salt. Add to milk and cook 15 minutes; then add beaten egg yolks and cook two minutes, stirring constantly. Add dissolved gelatine and mix thoroughly. Chill. Add vanilla and whipped cream. Be sure to mix the custard mixture and the cream thoroughly. Unless this is done the cream will not be smooth. Pour into Kelvinator tray and freeze.



Chocolate Ice Cream

Use foundation ice cream recipe. Add 3 tablespoons cocoa to the flour mixture; then proceed as directed.

Fresh Peach Ice Cream

- | | |
|-------------------------------|---------------------------------------|
| 2 cups peach pulp | 1 cup cream, whipped |
| 1 cup powdered sugar | 1 teaspoon gelatine |
| 1 cup chilled evaporated milk | $\frac{1}{4}$ cup cold water |
| $\frac{1}{4}$ teaspoon salt | $\frac{1}{2}$ teaspoon almond extract |

Prepare peach pulp, add the sugar, salt, evaporated milk and gelatine which has been dissolved in the cold water. Mix thoroughly. Then add the whipped cream and almond extract. Pour into Kelvinator tray and freeze five hours.

Strawberry Ice Cream

Follow the recipe for peach ice cream, substituting 2 cups of strawberry pulp for the peach pulp, and 1 tablespoon lemon juice for the almond extract.

Banana Ice Cream

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|-------------------------|---------------------|
| 1 banana | 1 cup cream |
| $\frac{3}{4}$ cup sugar | Juice of one lemon |
| 1 cup milk | Juice of one orange |

Mash banana and sugar to smooth paste and add other ingredients, stirring to blend thoroughly. Put in Kelvinator tray and freeze.

Chocolate Russian Cream

- | | |
|------------------------------------|--------------------------------|
| 2 squares (ounces) chocolate | 3 eggs |
| 4 tablespoons confectioners' sugar | $\frac{1}{2}$ teaspoon vanilla |

Break the chocolate and melt over boiling water in a double boiler. When liquified, add the vanilla and beat in the yolks of the eggs one at a time, mixing each in very thoroughly before adding the next, and adding two tablespoons sugar with each egg yolk. Beat the egg whites until very stiff, fold into the chocolate mixture. Pile in the lined cups and freeze, in Kelvinator.

Mint Ice Cream

2 cups milk
1 tablespoon flour
2 egg yolks
 $\frac{1}{2}$ lb. after dinner mints

1 cup whipping cream
1 teaspoon gelatine
 $\frac{1}{4}$ cup cold water
 $\frac{1}{4}$ teaspoon salt

Scald milk in double boiler. Mix flour and salt with sufficient milk to make a smooth mixture and add to milk and cook 15 minutes; then add beaten egg yolks and cook 2 minutes; stirring constantly.

Remove from over boiling water and add the after dinner mints which have been crushed fine with a rolling pin. Stir till dissolved then cool and add whipped cream and thoroughly mix. Lastly color a delicate green with vegetable coloring. Pour into Kelvinator tray. Freezing time 5 to 6 hours. Serves eight.

Chocolate Marshmallow Cream

$\frac{1}{4}$ lb. marshmallows
3 tablespoons sugar
2 tablespoons flour
3 tablespoons cocoa
1 egg

1 pint milk
1 cup whipping cream
1 teaspoon vanilla
1 teaspoon gelatine
Small pinch salt

Mix sugar, flour, salt and cocoa together. Add slowly milk and beaten egg. Cook in double boiler, stirring constantly until thick. Add dissolved gelatine and cool, then add quartered marshmallows. Whip cream very stiff, add vanilla, and combine carefully with cooked mixture. Pour into Kelvinator tray and freeze 5 to 6 hours. Serves eight.

Butterscotch Cream

$\frac{1}{2}$ cup brown sugar
1 tablespoon butter
 $\frac{1}{4}$ cup water
1 teaspoon vanilla
Yolks 2 eggs
1 cup whipping cream
 $\frac{1}{4}$ teaspoon salt

Melt sugar and butter in a saucepan, stirring until smooth. Add the $\frac{1}{4}$ cup water and cook slowly till well blended, then pour into the well beaten egg yolk. Cook 15 minutes over hot water. Chill, add the salt and vanilla, and fold into the stifly whipped cream. Pour into Kelvinator tray and freeze 5 to 6 hours. Serves four.



Apricot Parfait, page 39

Desserts



Bisque Cream

$\frac{1}{2}$ pound peanut-brittle

1 pint thick cream

Put the brittle through the food chopper; whip the cream, combine mixtures, pour into a mold or tray and freeze in Kelvinator without stirring.

Orange Ice Cream

1 pint cream

1 cup sugar

1 cup orange juice

Juice of one lemon

Pinch of salt

Put one-half the cream and one-half the sugar into double boiler, heat and stir till sugar is dissolved; cool, and add balance of cream. Add balance of sugar to orange and lemon juice and stir till sugar is dissolved. Pour cream into Kelvinator tray and freeze to mushy consistency. Remove to bowl and beat thoroughly, add orange juice and again beat thoroughly. Return to tray and finish freezing. Entire freezing time approximately 5 hours. Serves six.

Junket Ice Cream

$\frac{1}{2}$ junket tablet

1 tablespoon cold water

1 pint luke-warm milk

6 tablespoons sugar

$\frac{3}{4}$ teaspoon salt

$\frac{1}{2}$ cup cream

Dissolve the junket in the cold water. Add it to the milk, then add the remaining ingredients. Stir well and let stand until set in a Kelvinator tray. Then place the tray in the freezing compartment and freeze five hours. Fills one tray.

Frozen Custard

2 cups milk

4 teaspoons cornstarch

4 egg yolks

$\frac{3}{4}$ cup sugar

1 cup cream

Scald the milk in the upper part of a double boiler. Add the cornstarch and sugar mixed, and cook for 15 or 20 minutes. Add the egg yolks and cook five minutes more. Take custard off stove and beat for five minutes with a rotary egg beater, until it is light and foamy. Add heavy cream unbeaten, and turn into Kelvinator tray. After one hour the mixture may be removed to a chilled bowl and beaten for one or two minutes with a rotary egg beater. This will make it somewhat lighter and smoother. Fills one tray, freezes in three to four hours.

Tutti-Frutti Delight

2 medium sized bananas	1 can fruit salad
1 pint whipping cream	Whites 3 eggs
$\frac{2}{3}$ cup sugar	1 teaspoon vanilla

Cut fruit in small pieces. Pour syrup from can over it; slice bananas and add to fruit, whip cream, add sugar and vanilla, beat egg whites stiff; fold eggs into whipped cream and combine this mixture carefully with the fruit and syrup. Pour into Kelvinator trays and freeze. Time required 5 to 6 hours.

Banana Fluff

4 medium sized bananas	$\frac{3}{4}$ cup sugar
$1\frac{1}{2}$ cups thin cream	1 teaspoonful lemon juice
$\frac{1}{2}$ pint whipping cream	Maraschino Cherries

Crush peeled bananas to a smooth pulp combine with sugar, thin cream, lemon juice. Whip cream, reserve half a cup and fold remainder into banana mixture. Freeze in Kelvinator tray until smooth, but not hard. Serve in tall glasses, topped with whipped cream and a cherry. Time required 4 to 5 hours.

Neapolitan Peaches

1 can sliced peaches	$\frac{1}{2}$ pint whipping cream
Sugar	Vanilla

Empty contents of can of sliced peaches into Kelvinator tray. Whip cream, sweeten to taste and flavor with a few drops of vanilla. Spread carefully over the peaches and freeze till hard. Serve in slices.

Frozen Prune Whip

1 cup prune pulp	$\frac{1}{2}$ cup chopped nuts
Juice one lemon	$1\frac{1}{4}$ cups cream
Juice one orange	Pinch salt

Prepare prune pulp by rubbing well cooked prunes through sieve, add nuts and salt and chill thoroughly. Whip chilled cream very stiff and add lemon and orange juice and combine with prune mixture. Pour into Kelvinator tray and freeze five hours. Serves six.

Frozen Apple Snow

1 large tart apple	$\frac{3}{4}$ cup powdered sugar
Juice of $\frac{1}{2}$ lemon	Whites of 2 eggs

Peel the apple and grate into a bowl. Sprinkle over it the sugar and lemon juice to keep it from turning dark. Beat the whites of two eggs until stiff and add to the apple, sugar mixture, and beat all together for 15 minutes. Pile lightly in Kelvinator tray and freeze for $2\frac{1}{2}$ to three hours. Serves six.

Frozen Pear Dessert

Place stewed fresh pears, or canned pears in Kelvinator tray and freeze for about three hours. Serve in tall stemmed glasses garnished with whipped cream mayonnaise. On top place a green cherry with small strips of candied orange peel arranged around it petal fashion.

Desserts

Frozen Peaches With Angel Cake

Use large canned peach halves. Freeze peaches in Kelvinator for two or three hours. When ready to serve place a large spoonful of whipped cream or ice cream in the center of each half. Then lay on rounds of angel cake. Surround the cake with whipped cream or ice cream, garnish and serve.



Neapolitan Ice Cream

Any three flavors of ice cream or mousse, or two kinds of ice cream and a water ice may be used in making Neapolitan ice cream. Fill the Kelvinator tray one-third full of the first flavored ice cream, let it partially harden and add the ice or the second ice cream. When this is firm fill the tray with the third mixture and freeze. When ready to serve remove from the tray and slice.

Peach Meringue

$\frac{1}{2}$ teaspoon gelatine
1 tablespoon cold water
 $\frac{1}{2}$ cup boiling water
 $\frac{1}{2}$ cup sugar

$\frac{3}{4}$ cup cream
2 egg whites
1 teaspoon vanilla
Peach ice cream

Soak the gelatine in cold water and dissolve in boiling water. Add sugar and stir until it is dissolved. Add the cream. When it begins to thicken pour slowly over the beaten whites of eggs and continue beating until it is the consistency of whipped cream. Add vanilla.

Line a Kelvinator tray with peach ice cream and fill the center with the meringue. Cover with the ice cream, and freeze in Kelvinator.

Biscuit Glace

To the recipe for Ice Cream Parfait add $\frac{3}{4}$ cup finely chopped nut meats. Pile mixture lightly in individual paper or silver freezing dishes, and place in Kelvinator tray to freeze. Garnish top with the chopped nuts and a design in shaped candied fruits.

Sultana Roll

Line Kelvinator tray with Pistachio Parfait and sprinkle with Sultana raisins which have been soaked in brandy flavoring. Fill up tray to within one half inch of the top with whipped cream, sweetened and flavored with vanilla, sprinkle the whipped cream with raisins, and cover with pistachio parfait. Freeze in Kelvinator.

Biscuit Tortoni

To the plain Parfait recipe, made with only the yolks of eggs, add a half cup finely chopped blanched almonds and $\frac{3}{4}$ cup finely rolled dry macaroon crumbs. Freeze in paper or silver individual freezing dishes placed in Kelvinator tray. About half an hour after mixture is placed in Kelvinator sprinkle a teaspoon of macaroon crumbs over each cup. Almond extract may be substituted for vanilla in this recipe.

Jellied Pears

- | | |
|------------------------------|--------------------------|
| 2 level tablespoons gelatine | 2 cups grape juice |
| $\frac{1}{2}$ cup cold water | 1 tablespoon lemon juice |
| $\frac{3}{4}$ cup sugar | 6 pear halves |
| 1 cup pear juice | |

Soak the gelatine in cold water five minutes. Bring pear juice to a boil, add gelatine and stir until dissolved, then add sugar and stir until sugar is dissolved. Cool, add grape juice and lemon juice. When it starts to set pour over pears which have been placed in bottom of mold.

Kelvinator Peach Pie

Peel and cut into rather small pieces enough fresh peaches to yield one pint when cooked. Add one-half cup sugar, small pinch salt, and sufficient water to start cooking and simmer gently for ten minutes. Remove from stove and add one tablespoon gelatine which has been soaked for five minutes in two tablespoons of cold water. Cool and chill in Kelvinator until it begins to set. Then pour into baked pastry shell and return to Kelvinator. When firm and ready to serve, top with one cup cream, whipped, sweetened and flavored.

Baked Alaska

- | | |
|--|---------------------------------------|
| 1 recipe plain Kelvinator Mousse or foundation Ice Cream | Meringue made from: |
| 1 sponge cake, baked in shallow layer pan | Whites of 4 eggs |
| | $\frac{1}{4}$ cup confectioners sugar |
| | $\frac{1}{2}$ teaspoon vanilla |

Cut the sponge cake into four inch rounds with a cookie cutter and place on slightly larger paper doilies on a small board. Cover the cake with the frozen mixture and cover this thoroughly with the meringue made from the well beaten egg whites to which the sugar and vanilla are added. Place in a very hot oven, or under the broiler and brown the meringue quickly. Slide the doiles with the individual serving of baked Alaska off onto dessert plates and serve immediately.

Care must be taken to see that the meringue completely covers the frozen mixture. The board and the paper below, and the meringue above serve to keep the heat from melting the ice cream.

Desserts

Orange Jelly Cubes

- | | |
|--------------------------|---------------------|
| 1½ cups granulated sugar | 1 cup boiling water |
| 2½ cups orange juice | 1 cup cold water |
| 3 tablespoons gelatine | |

Soak gelatine in cold water, add boiling water and stir until dissolved. Add sugar and orange juice; mix thoroughly. Pour into square pan and put in Kelvinator to harden. Cut in small cubes and serve in sherbet glasses with whipped cream. Serves six.



Frozen Plum Pudding

- | | |
|----------------------|---------------------------------------|
| 1 cup sugar | ¼ cup nutmeats |
| 1 cup water | 2 teaspoons gelatine |
| 3 eggs | 1 cup dry bread crumbs |
| 1 orange | 1 cup mixed seeded raisins, currants, |
| 1 cup whipping cream | citron, candied cherries |

Boil sugar and water five minutes. Pour over beaten egg yolks stirring constantly. Cook in double boiler till thick and add gelatine which has been soaked in two tablespoons cold water. Cool, add breadcrumbs, fold in well beaten egg whites, then add the fruits and nuts, lastly folding in stiffly beaten whipped cream. Freeze in Kelvinator 5 hours in paper cups. Top with whipped cream and serve. Serves eight.

Mocha Fruit Pudding

- | | |
|------------------------|-------------------------------|
| 1 quart milk | 3 tablespoons pineapple juice |
| ½ cup coffee | ½ cup chopped raisins |
| 6 eggs | ½ cup chopped dates |
| ½ cup sugar | ½ cup chopped currants |
| 2 teaspoons cornstarch | |

Put milk in top of double boiler. Drop into it a bag containing the coffee and let it infuse for 15 minutes, keeping milk at the scalding point. Beat eggs and sugar together until smooth. Remove bag of coffee from milk and add cornstarch which has been moistened with cold milk; cook 15 minutes. Pour this over the egg mixture and return to double boiler and cook until smooth and thick. Cool, then add the fruits cut fine, and put into individual paper or silver dishes. Freeze in Kelvinator. Makes eight servings. Freezes in five hours.

Frozen French Pudding

Frozen Custard

Orange Sherbet

Line a large Kelvinator tray with frozen custard to a depth of one-half inch on the bottom and sides. Pack firmly. Fill the center with orange sherbet, which has been nearly completely frozen, and cover top with a half-inch of the frozen custard. Return to the Kelvinator freezing unit for an hour or two more. When ready to serve turn out on a plate and slice.

Frozen Fruit Pudding

- | | |
|--|--|
| <p>1 cup sugar
6 egg yolks
1 teaspoon vanilla
$\frac{3}{4}$ cup minced mixed maraschino cherries, diced marrons, moist raisins, currants, candied pineapple</p> | <p>$1\frac{1}{2}$ cupfuls water
2 teaspoonsful gelatine
1 pint heavy cream
$\frac{1}{2}$ cup pecans or almonds</p> |
|--|--|

Soften the gelatine in cold water to cover. In the meantime, boil the sugar and water together five minutes and pour slowly over the beaten egg yolks; cook over boiling water, stirring constantly, until the mixture coats the spoon. Add the gelatine, chill, and when beginning to congeal, fold into the vanilla and the cream whipped stiff. Add fruits and nuts. Transfer to Kelvinator tray and freeze. Time required 5 to 6 hours.

Orange Refrigerator Pudding

- | | |
|---|---|
| <p>$\frac{1}{4}$ cup butter
1 cup powdered sugar
4 tablespoons chopped walnuts
2 tablespoons chopped dates</p> | <p>2 cups cake or macaroon crumbs
Maraschino or candied cherries
Sponge or layer cake
Juice and pulp of two oranges</p> |
|---|---|

Cream butter and sugar; add nuts, dates, orange juice and pulp. Let stand 10 minutes. Add cake crumbs gradually, then beat mixture vigorously. Spread mixture on top of cake; garnish with cherries and place in Kelvinator for 24 hours. This pudding is improved by standing and will keep 4 to 5 days in Kelvinator. Serve plain or with whipped cream.

Ice Cream Puffs

- Kelvinator Ice Cream
 $\frac{1}{2}$ cup butter
1 cup boiling water
Kelvinator chocolate sauce
4 eggs
1 cup flour

Put butter and water in saucepan. As soon as boiling point is reached add flour, all at once, and stir vigorously. Remove from fire as soon as mixed and add unbeaten eggs, one at a time, beating until thoroughly mixed between the addition of eggs. Drop by spoonfuls on a buttered sheet, one and one-half inches apart, shaping as nearly circular as possible and having mixture slightly higher in center. Bake thirty minutes in hot oven. With a sharp knife cut off top, fill with ice cream or parfait, replace top and cover with Chocolate sauce.



Kelvinator Peach Pie, page 45

Desserts

Jellied Fruit

2 tablespoons gelatine	Sugar
1 cup fruit juice	1 cup diced mixed fruit
2 cups boiling water	

Soak the gelatine in cold fruit juice and dissolve in the boiling water. Cool, and when the mixture starts to thicken add the fruit. The amount of sugar needed will depend on the acidity of the fruit. Canned fruit will require less sugar than fresh fruit. Chill in Kelvinator until firm. Serve in sherbet glasses and top with whipped cream if desired.

Pineapple Bavarian Cream

1 tablespoon gelatine	Salt
$\frac{1}{2}$ cup pineapple juice	1 teaspoon vanilla
1 pint scalded milk	1 pint heavy cream
4 egg yolks	Sliced pineapple
$\frac{1}{4}$ cup sugar	

Soak the gelatine in pineapple juice for five minutes. Make a soft custard of the milk, egg yolks, sugar and flavoring. Stir the softened gelatine into the hot custard. When it has dissolved, strain and cool. Whip the cream and fold it in as the mixture cools. Turn the mixture into individual ring molds, chill in Kelvinator and when ready to serve, unmold each ring on a ring of pineapple. Fill the center with sweetened whipped cream and top with a maraschino cherry.

This dessert may be made in a single mold if desired. Arrange the slices of pineapple on the bottom of a mold with a loose bottom, and pour the cream mixture over the pineapple. Unmold on a large cake or chop plate so that the pineapple rings will appear at the top.

Chocolate Sponge

1 tablespoon gelatine	3 eggs
$\frac{1}{4}$ cup cold water	Salt
$\frac{1}{4}$ cup boiling water	2 squares chocolate or 6 tablespoons
1 teaspoon vanilla	cocoa
$\frac{1}{2}$ cup sugar	

Soak gelatine in cold water, dissolve in boiling water. Add cocoa or melted chocolate. Beat egg whites until stiff and add well beaten egg yolks to the whites. Add sugar, then the dissolved gelatine, which has been beaten well. Beat all together, then add flavoring. Pour into wet mold and chill in Kelvinator. Serve topped with whipped cream. Fills one pint mold.

Date Nut Refrigerator Cake

$\frac{1}{2}$ lb. graham crackers
1 cup dates, chopped
1 cup thick sweet cream

1 cup marshmallows, cut into bits
1 cup nutmeats, chopped
 $\frac{1}{4}$ teaspoon salt

Crumb crackers rather fine, add other ingredients, cream last and mix thoroughly until cracker crumbs are all moistened. Pack into square tin or mold lined with waxed paper and let stand in Kelvinator 12 hours. Slice and serve with or without whipped cream.

Kelvinator Fruit Cake

$\frac{1}{2}$ lb. Graham crackers
1 cup dates, chopped
 $\frac{1}{2}$ cup raisins, chopped
2 tablespoons chopped orange peel
 $\frac{1}{2}$ cup citron sliced very thin
 $\frac{1}{4}$ teaspoon grated nutmeg
 $\frac{1}{4}$ teaspoon ground allspice

1 cup marshmallows, cut into bits
1 cup thick sweet cream
 $\frac{1}{2}$ cup currants
2 tablespoons chopped candied cherries
1 scant teaspoon cinnamon
 $\frac{1}{4}$ teaspoon ground cloves
 $\frac{1}{4}$ teaspoon salt

Crumb crackers rather fine, soften currants in hot water and drain. Add spices and salt to dry cracker crumbs and mix then add other ingredients, cream last, and mix thoroughly until cracker crumbs are all moistened. Pack into square tin or mold lined with waxed paper and let stand in Kelvinator 12 hours. Serve with or without whipped cream, or with hard sauce or pudding sauce. Makes a 2 lb. loaf.

Kelvinator Emergency Desserts *Frozen Fruits*

Canned pineapple, strawberries or other fruits may be turned into a Kelvinator tray right from the can, frozen to a mush, and served in sherbet glasses topped with flavored and sweetened whipped cream. The length of time required in the Kelvinator depends on the amount of sugar in the fruit syrup and the amount of fruit placed in the tray, but most fruits will freeze to the desired consistency in the Ice-o-Thermic tray in from 30 minutes to one hour.

Emergency Refrigerator Cake

Allow four thin crisp chocolate cookies for each serving and a half pint of heavy cream for each six servings. Flavor and sweeten the cream after whipping, then spread a cookie with the cream. Place another cookie on top of this, and continue until you have a pile of four cookies with a layer of whipped cream on top. Place on dessert plates in the Kelvinator for four hours, then serve.

Marshmallow Nut Cream

10 marshmallows
4 tablespoons powdered sugar
1 teaspoon vanilla

$\frac{1}{2}$ cup nut meats
1 cup cream
Cherry juice

Cut marshmallows in eighths and soak in cherry juice. Drain. Whip cream, fold in sugar and vanilla. Chop nut meats fine and add the well drained marshmallows and nuts to the cream. Mix lightly and chill thoroughly in Kelvinator. Serve piled lightly in sherbet glasses.

Ambrosia

1 banana
1 orange
1 grapefruit

Crushed pineapple
Sugar

Cut fruit in small pieces, place in bowl with juice. Add sugar to taste. Cut marshmallows and chopped nuts may be added. Chill thoroughly in Kelvinator. Serve in sherbet glasses, topped with sweetened whipped cream if desired.

Glorified Rice

1 cup steamed rice
1 cup cream

4 tablespoons powdered sugar
Chopped nuts

Whip cream and fold in drained rice and sugar, and nuts if desired. Chill thoroughly in Kelvinator and serve in sherbet glasses.

Ice Cream Tartlets

Puff pastry
Frozen custard

Whipped cream
Maraschino cherries

Bake puff pastry over the back of individual pie tins or muffin pans. Fill with frozen custard, cover with whipped cream, sweetened, and top with a maraschino cherry.

Ice Cream Sandwich

Ice cream sandwiches may be made with any desired flavor of ice cream, mousse or parfait. Almost any sort of cake may be used, angel cake, devils food, or yellow cake, depending on the flavor of ice cream and sauce.

The ice cream should be cut in slices, placed between slices of cake of the same size, and served with a sauce. Suggested combinations are: plain mousse with devils food cake and chocolate sauce; Caramel Macaroon Mousse with angel cake whipped cream sprinkled with macaroon crumbs; and strawberry ice cream, yellow cake and marshmallow sauce.

Sauces

Marmalade Sauce

$\frac{1}{2}$ cup butter 1 cup orange marmalade
 $\frac{1}{2}$ cup powdered sugar 1 egg yolk

Cream butter and sugar. Add marmalade and beat well. Then add well beaten yolk. Use on any pudding dessert.

Grapefruit Hard Sauce

$\frac{1}{4}$ cup butter 1 cup powdered sugar
1 tablespoon grapefruit juice 1 teaspoon grated orange rind

Cream butter until very soft; add sugar while beating constantly; add grated rind and juice and beat until light and creamy. Set to chill, in Kelvinator.

Butterscotch Sauce

1 cup brown sugar 1 cup thin cream
1 cup corn syrup Small pinch salt
1 tablespoon butter

Cook all ingredients together to the very soft ball stage. Remove from the fire and cool. If too thick dilute with milk. Makes a delicious Sundae served on Kelvinator foundation ice cream.

Orange Sauce

1 cup orange juice $\frac{3}{4}$ teaspoon grated lemon rind
1 teaspoon grated orange rind 1 cup sugar
3 tablespoons lemon juice

Combine all ingredients and cook for about 15 minutes. Remove from the fire, skim if necessary, cool and serve over Kelvinator foundation ice cream

Neapolitan Hard Sauce

$1\frac{1}{2}$ cups powdered sugar
 $\frac{1}{2}$ cup butter
1 teaspoon vanilla

Cream butter and sugar, adding sugar very slowly, then add vanilla. Divide into three portions. Color each portion desired colors, being careful not to add too much coloring. Mold into a square mold, first the chocolate, then strawberry or pink portion, then the white. Place in Kelvinator to chill. This can be kept for weeks in Kelvinator and used as needed. This can be sliced down and used as a garnish with brandy sauce for plum pudding.

Date Nut Sauce

$\frac{1}{2}$ cup ground dates $\frac{1}{4}$ cup walnuts
 $\frac{1}{2}$ cup sugar 1 teaspoon vanilla
1 cup water

Stone and chop enough dates to make one half cup and boil with sugar and water until well blended and slightly thickened. Remove from the fire, add the broken nut meats and vanilla. Cool and serve on Kelvinator foundation cream.

Custard Sauce

3 egg yolks
3 tablespoons sugar
 $\frac{1}{8}$ teaspoon salt

$1\frac{1}{2}$ cups milk
 $\frac{1}{8}$ teaspoon vanilla

Beat the egg yolks and sugar together and add the salt. Heat the milk in the top of a double boiler, stir gradually into the egg mixture and return to the double boiler. Cook until thick, stirring to prevent lumping. Cool and add vanilla. Serve on any Kelvinator ice cream.

Lemon Sauce

2 tablespoons butter
2 teaspoons cornstarch
Ginger or cinnamon

1 cup sugar
1 pint water
Juice and rind of one lemon

Mix the sugar and cornstarch, cream the butter, and mix well with the first mixture. Add the boiling water and the juice and grated rind of one lemon. Stir over boiling water until thick, add a dash of ginger or cinnamon and serve.

Chocolate Sauce

2 cups cocoa ($\frac{1}{2}$ pound)
2 pounds granulated sugar
1 teaspoon salt

1 quart cold water
1 pound can evaporated milk
1 tablespoon vanilla

Mix the cocoa with the sugar and salt, add the water and condensed milk. Stir well together and heat to boiling. Let boil hard for five minutes, remove from fire and add the vanilla. Turn into sterilized jars, seal, and store in Kelvinator until needed. Makes two quarts.

Cherry Sauce

1 cup cherry juice
 $\frac{1}{2}$ cup sugar

1 tablespoon butter
1 teaspoon cornstarch

If a whole cup of cherry juice is not obtainable make up the amount with a little orange juice, water, or both. Make a syrup by adding the juice to the sugar and cornstarch, which have been mixed together, and cook until thickened. Remove from fire, and when ready to serve reheat and add the butter. If this sauce is made with canned cherry juice vary the amount of sugar according to the sweetness of the juice. Serve on Kelvinator ice cream.

Maple Sauce

2 cups maple syrup
 $\frac{1}{2}$ cup cream

$\frac{1}{2}$ cup chopped toasted almonds

Boil the syrup and cream together until the very soft ball stage, 234 degrees F. is reached. Remove from fire, add the almonds and serve while still hot over Kelvinator vanilla ice cream. Walnuts may be substituted for the almonds if desired.

Golden Marshmallow Sauce

1 cup brown sugar
 $1\frac{1}{4}$ cups boiling water

1 cup fresh marshmallows
 $\frac{1}{4}$ teaspoon vanilla

Add the sugar to the boiling water and cook until a little less than the very soft ball stage, 230 degrees F. Have ready the fresh, quartered marshmallows and pour on them the boiling hot syrup, beating steadily. Flavor with vanilla and serve quickly. This makes a thick marshmallow sauce of a golden color. Delicious on Kelvinator ice creams.

Kelsherb

MUCH HAS BEEN SAID about inexpensive recipes for electric refrigerators, and the following recipes are both inexpensive to prepare as well as being very healthful. Buttermilk, the principal ingredient of these recipes, is being widely advocated for intestinal troubles and is considered very healthful.

Kelsherb belongs to the sherbet family of recipes, and may be used either as a dessert or as an accompaniment to the main course of a meal.

Pineapple Kelsherb

1 No. 2 can sliced pineapple	1 pinch of salt
1½ cups confectioner's sugar	1 quart buttermilk

Squeeze juice out of pineapple. Cut in small pieces with scissors. Stir in sugar, salt and buttermilk. Pour in Kelvinator tray and freeze. Freezes in 3 hours.

Strawberry Kelsherb

¾ quart strawberries	Pinch salt
2 cups confectioner's sugar	1 quart buttermilk

Mash berries with fork; stir in sugar, salt and buttermilk. Pour in Kelvinator tray and freeze. Freezes in 3½ hours.

Tangerine Kelsherb

6 large tangerines	Pinch salt
1½ cups confectioner's sugar	1 quart buttermilk

Peel tangerines and separate sections. Remove all skin, separate particles so as not to let juice run out. Add sugar, salt and buttermilk. Stir with a fork. Freezes in 3½ hours.

American Beauty Kelsherb

2 cups raw cranberries	Pinch salt
1½ cups granulated sugar	1 quart buttermilk

Cook cranberries with 2 tablespoons water, and put through ricer, which makes one cup pulp. Add sugar, salt and buttermilk. Pour in Kelvinator tray and freeze. Freezes in 4 hours.

Sunset Kelsherb

1½ cups steamed cooked pumpkin (well drained)	1 quart buttermilk
1 cup granulated sugar	Grated nutmeg
	Salt to taste

Add sugar and seasonings to pumpkin. Stir in buttermilk. Pour in Kelvinator tray and freeze. Freezes in 3¾ hours.

Sandwiches

Layer Sandwiches

Remove the crust from a whole loaf of sandwich bread and slice the loaf lengthwise in half-inch slices. A different filling may be used between each two slices, or the same may be used throughout. Colored cream cheese makes the finished sandwich look like a piece of layer cake. Wrap the loaf in a damp towel and place in the Kelvinator until just before serving, when it should be cut in thin slices.



Ribbon Sandwiches

Ribbon sandwiches are made in the same way as the layer sandwiches except that alternate slices of brown and white bread are used and creamed butter is the only filling used.

Checkerboard Sandwiches

Make two sets of ribbon sandwiches of three or five layers each, one set with brown bread for the top and bottom slices, the other with white bread at the outside. Wrap in damp towels and place in Kelvinator for half an hour. Slice the ribbon sandwiches in half inch slices, butter the top of a slice and place on it a slice from the opposite loaf. Build this up to three or five layers, starting half with slices from one loaf, and half from the other. Wrap in damp towels, return to the Kelvinator and just before time to serve slice down in thin slices.

Rolled Caviar Sandwiches

Remove the crusts from a loaf of bread and wrap in a damp towel for half an hour to moisten the bread. Spread a damp towel on the bread board and cut thin slices lengthwise of the loaf. They should be buttered before being cut. Spread with caviar, and roll the bread up tightly as for a jelly roll, taking care to keep the roll tight, especially at the start. Butter the ends of the roll to keep it from drying out, wrap tightly in a damp cloth and put in Kelvinator until ready to use. Just before using cut in thin slices.

The rolled sandwich may be varied by using two very thin slices of bread, one of white and one of brown. The white slice should be spread with the filling, the brown slice placed upon it and pressed firmly down, and then spread. Then proceed according to directions above.

Bridge Party Sandwiches

Cut bread in thin slices and cut with cookie cutters in spade, heart, diamond and club shapes. Spread with any desired filling and wrap in a damp towel and place in Kelvinator until ready to use. Either brown or white bread may be used, or the sandwiches may be made with one slice of brown and one of white bread.

Open Sandwiches

Open sandwiches may be cut to a great variety of shapes and decorated according to personal preference. Cream cheese, faintly tinted with vegetable coloring paste makes a good spread. Open sandwiches may be decorated with chopped pickles, pimiento, candied cherries, stuffed olives, nuts, jam and peanut butter.

Sandwich Fillings

The following fillings may be made up ahead of time, and stored in Kelvinator in covered containers. They may be used in any sandwich calling for a spread.

Three pimientoes, two hard cooked eggs, one fourth pound mild cheese, one and one fourth cups chopped pecans, blended and bound together with mayonnaise. Anchovies, chopped or paste; olives chopped, butter to form a paste.

One cup preserved pineapple, one half cup chopped dates. To be used for nut bread spread.

One half cup ground peanuts, one-half cup ground carrots, bind with mayonnaise. Add one-half cup peanut butter to one cup stoned dates which have been put through food chopper. Add one teaspoon salt, moisten with cream.

One cup cream cheese softened with cream or mayonnaise; one-half cup finely minced salted almonds.

Lobster paste and chopped celery. Use on nut bread.

Peanut butter and chopped candied ginger. Use on white bread.

One-half cup cream cheese; one-half cup chopped nuts; two tablespoons orange juice, one-fourth teaspoon salt, one tablespoon butter, one-fourth cup chopped pimiento, all blended and chilled.

Chopped tongue and pickle, blended with mayonnaise.



Open Sandwiches, page 55

Sandwiches



Cream Cheese DeLuxe

Blend to a smooth paste 3 oz. cream cheese, $\frac{1}{4}$ cup Guava jelly and $\frac{1}{4}$ cup cocoanut. Spread between thin slices of bread. Makes 12 sandwiches.

Date Sandwiches

Put 1 cup dates through the food chopper, using the fine knife, add $\frac{1}{8}$ teaspoon cinnamon, and 2 teaspoonsful orange juice—blend to a smooth paste. Spread on thin slices of bread. Makes 12 sandwiches.

Tutti Frutti Sandwiches

3 oz. cream cheese
8 dates, stoned and chopped
Mayonnaise

Tablespoon chopped seeded raisins
Few drops lemon juice

Soften the cheese and add sufficient mayonnaise to make a soft paste. Add other ingredients and mix well. Use either graham or whole wheat bread.

Summer Sandwiches

Mince cucumber and tomato which have been well chilled, drain, add salt and mayonnaise. Do not prepare this mixture until ready to use.

California Sandwiches

1 small can pimientos
1 small can ripe olives
2 hard boiled eggs

1 can deviled ham
 $\frac{1}{2}$ cup mayonnaise
Salt, pepper.

Chop olives, eggs and pimientos, add deviled ham and mix with mayonnaise. Salt and pepper to taste.

Black and White Sandwiches

Cut brown and white bread in thin slices, and fancy shapes with cookie cutters. Cut a center from the white slice and from the brown slice. Fit the white center into the brown slice and vice versa. Spread with any desired filling and put the two slices together.

Cream Cheese and Honey Sandwiches

Mash cream cheese with a fork and work until creamy. Add an equal amount of strained honey and work together to a smooth paste. Spread on slices of whole wheat bread.

Supper Sandwich

- | | |
|------------------------------------|-----------------------------------|
| 1 cup chopped ham | 2 tablespoons chopped sour pickle |
| 1 chopped hard cooked egg | pepper |
| 2 tablespoons chopped green pepper | Finger rolls |

Mix together ham, egg, green pepper, pickle and pepper. Moisten with mayonnaise dressing. Split rolls. Spread both halves lightly with butter and cover with the ham mixture. Decorate with thin slices of pickle and strips of green pepper. Serve open.

Banana Honey Sandwich

Peel two bananas and cut them crosswise into thin slices. Sprinkle with two tablespoons of lemon juice and let stand for ten minutes. Then mash well and add one tablespoon of thick cream or evaporated milk mixed with one tablespoon of strained honey. Spread between thin slices of white or graham bread.

Pineapple Sandwich

- | | |
|-----------------------------------|--------------------------|
| $\frac{1}{4}$ cup pineapple juice | 1 cup sugar |
| 1 cup canned pineapple pulp | 1 tablespoon lemon juice |

Put pineapple pulp through food chopper. Combine all ingredients and let the mixture come to the boiling point over quick heat, then simmer for five minutes and cool. Chill in Kelvinator. Spread on graham or whole wheat bread.

Date Ginger Sandwiches

- | | |
|------------------------------------|------------------------------|
| 1 cup stoned dates | 1 tablespoon softened butter |
| $\frac{1}{2}$ cup walnut meats | 1 teaspoon ginger syrup |
| $\frac{1}{4}$ cup preserved ginger | |

Put dates, nuts and ginger through food chopper. Add butter and syrup and mix thoroughly. Spread on slices of graham or whole wheat bread.

Angel Dreams

- | | |
|--------------------------|----------------|
| 6 slices stale bread | 6 strips bacon |
| 6 slices American cheese | Peprika |

Cover bread with cheese. Put bacon strip on top. Place in broiler and cook until bacon is crisp. Dust with paprika. Serve hot.

Noisette Sandwiches

Cut graham or nut bread very thin and spread lightly with butter and then with orange marmalade. Remove the crusts, cut in fancy shapes and garnish with nut meats.

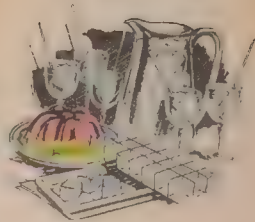
Tartlet Sandwiches

Cut one piece of white bread with a cookie cutter, and another piece with a doughnut cutter. Spread the first piece lightly with butter, place the second piece on top, and fill the cavity with jam or sandwich filling.

Iced Drinks

Iced Beverages

MOST ICED DRINKS are built up from one of a few popular bases, among which are iced tea, ginger ale, lemonade and grape juice. Each of these bases, of course, may be served by itself as a beverage, as may iced coffee and chocolate, but many intriguing and delicious drinks may be made by combining fresh or preserved fruit juices with one or more of the bases.



It is a wise plan to keep tea or a bottle of ginger ale in the Kelvinator so that it will be chilled and ready to use, should unexpected guests drop in.

Almost any left over fruit juice may be used. Pineapple, peach, pear, cherry and berry juices are all delicious in combination and a bit of mint leaf will add zest to any beverage.

Since the acidity of fruits varies greatly the amounts of sugar given in the following recipes are rather suggestions than absolute rules to be followed. Fruit beverages can best be sweetened to taste.

Such beverages as egg noggs, malted milk, and iced chocolate are not only beverages, but also add food value to the diet. They are often found useful in feeding children and invalids whose dietetic habits make meal planning difficult.

Decorated Ice Cubes for Beverages

Ice cubes may be colored by adding any pure food coloring to the water before it is poured into the trays. Pale colors are much more attractive than darker ones, so care should be taken in adding the coloring.

To garnish ice cubes such fruits as maraschino cherries, small colored grapes (Rubettes, Oroettes and Emrelettes) pieces of orange and lemon slices, and small sprigs of mint, may be frozen into the cubes. To do this fill the trays half full of water. When this is frozen add the garnish and cover with a thin film of water. This should be frozen before the tray is filled for the final freezing.

Grapeade

Juice 3 lemons
Juice 2 oranges
2 cups water
1 pint ginger ale

1 pint grape juice
1 cup sugar
Cherries or mint leaves

Combine all ingredients except ginger ale. Stand in Kelvinator several hours. When ready to serve add ginger ale which has been chilled and mix thoroughly. Pour over ice cubes in a pitcher or punch bowl and garnish with cherries or mint leaves.

Foundation Punch

4 oranges
2 lemons

1 cup sugar
 $\frac{1}{2}$ cup water

Squeeze the juice from the oranges and lemons. Boil the sugar and water to the thread stage. Add fruit juice and enough water to make two quarts. One cup of chopped mint leaves may be steeped in boiling water, strained, and substituted for part of the water. Variety is gained by adding other fruit juices, sweetening, if necessary with more of the syrup.

Other Fruit Punches

Take equal parts of the foundation punch and berry or other fruit juices, combine, and chill for several hours in Kelvinator.

Iced Cafe au Lait

Make medium or strong coffee and while it is being prepared scald an equal quantity of milk. Pour the coffee and hot milk together into the cups in equal amounts, one pot in each hand. Chill in Kelvinator and serve iced with a serving of whipped cream on top.

Egg Nog

1 egg
 $\frac{3}{4}$ cup milk
2 teaspoons sugar

$\frac{1}{2}$ teaspoon vanilla or other flavoring
Pinch of salt

Chill all ingredients. Put egg, sugar and salt in bowl and beat with rotary egg beater. Add milk and flavoring and blend well. Serve at once. The yolk and white of the egg may be beaten separately and the white folded in last if a lighter mixture is desired.

For chocolate egg nog add cocoa or chocolate syrup to paste. If syrup is used the amount of sugar in the recipe should be decreased or omitted.



Grapeade, page 58

Rolls and Cookies

KELVINATOR IS A GREAT HELP to the busy housewife in her baking. It not only permits her to mix her quick breads and yeast breads twelve to twenty-four hours before she wishes to bake them, but also increases the lightness and flakiness of pastry which is chilled in the Kelvinator for several hours before baking.

Rolls and muffins for breakfast may be mixed up the night before, stored in the Kelvinator, and baked in a few minutes in the morning while the rest of the breakfast is being prepared. Muffin batter should be stored in a glass fruit jar, sealed tightly with a fruit jar rubber, or with oiled paper, while the dough for biscuits may be well wrapped in oiled paper and placed in a bowl.

The temperature achieved in the Kelvinator effectively checks the growth of the yeast plant, but does not kill it, so that yeast doughs may be stored indefinitely and used a little at a time, as hot rolls or fresh bread is desired.

Since the lightness of pastry depends entirely on the expansion of air, pastry which is thoroughly chilled in the Kelvinator before putting into a very hot oven, will be much lighter than pastry which is not chilled.

Crisp dainty cookies, delicious for afternoon teas and other occasions may be mixed and stored in the Kelvinator for several days before baking.



Kelvinator Biscuits

2 cups flour
4 teaspoons baking powder
1 teaspoon salt

2 tablespoons shortening
 $\frac{3}{4}$ cup liquid (milk, water, or mixture)

Mix dry ingredients and sift. Cut in shortening, or work in with tips of fingers. Add liquid gradually, mixing with a fork to a soft dough. This dough may be kept in Kelvinator twelve to twenty-four hours or longer before baking.

Kelvinator Puff Paste

2 cups sifted flour
2 tablespoons lard
 $\frac{3}{4}$ cup butter

1 teaspoon salt
Ice water

Chill all ingredients and utensils thoroughly in Kelvinator. Cut the lard into the flour, then add just enough ice water to hold the dough together. Place the dough on a lightly floured board and roll out. Dot with small pieces of butter, fold the two sides to the center, then fold at the center, so that there are four layers, then roll out. Dot with butter again and fold, and continue in this way until all the butter has been used.

Chill in Kelvinator for twenty-four hours.

Plain Pastry

1½ cups flour
½ cup shortening

1 teaspoon salt
Ice water

In order to make light flaky crust care should be taken to handle the dough just as little as possible, and all ingredients and utensils should be well chilled. Sift the flour and salt. Cut in the shortening, or work it in lightly with the finger tips. Add ice water a little at a time until just enough has been added to hold the pastry together.

If pastry is to be baked shortly roll out a little more than half the dough and use for the lower crust of a two crust pie. Place the lower crust in the pie pan in the Kelvinator to chill thoroughly before completing the pie. Pastry dough may be kept for several days in the Kelvinator when wrapped in oiled paper and placed in a bowl.

Kelvinator Rolls

1 cup lard
1 cup boiling water
¾ cup sugar
Cream lard and sugar and add boiling water. Cool.

2 yeast cakes
1 cup cold water
2 eggs
1 teaspoon salt
6 cups unsifted flour

When first mixture is cool, add yeast cakes dissolved in cold water; then eggs beaten stiffly. Add flour and salt through sifter. Place in Kelvinator over night, or until ready to use. Fill muffin tins and let raise two hours before baking. Bake in a hot oven 20 minutes. The dough may be kept in the Kelvinator several days.

Kelvinator Chocolate Cookies

½ cup shortening
1½ cups sugar
1 egg
2½ cups flour
½ teaspoon salt
2 squares melted chocolate
¼ cup milk
2 teaspoons baking powder

Cream the shortening, add sugar and mix thoroughly. Add the well beaten egg, salt and melted chocolate. Beat well, then add alternately the milk and the remaining dry ingredients sifted together three times. Shape into rolls. Keep in Kelvinator over night or until firm. Cut into thin slices and bake ten minutes in a hot oven. These rolls keep fresh and the cookies may be baked a week or more after the dough has been mixed, if wrapped in waxed paper or a towel before placing in the Kelvinator. Makes about 50 cookies.





This is model D-11, with cold storage compartment, special dessert tray and Ice-o-Thermic Tube tray for faster freezing. Illustration shows the proper placement of foods in Kelvinator for perfect refrigeration. See next page for further information.

General Kelvinator Suggestions for the Homemaker

In placing food in your Kelvinator remember that cold air is heavier than warm air, and therefore falls to the bottom of the cabinet.

Keep milk, cream, uncooked meats, soup stocks, fish (in a covered dish), and any left-overs in which milk is used, on the lowest shelf.

Keep cooked meats, berries, asparagus, corn, salad materials, butter, lard, bacon, eggs and jellies on the second and third shelves.

Keep foods with strong odors, such as pineapple, oranges, cantaloup and cheese on the top shelf so that the circulating air passes over them last and does not carry their odors to the more delicate foods.

Salad oils become cloudy and may curdle the mayonnaise if kept too cold, so keep them on the top shelf.

Keep drinking water in corked bottles.

Lettuce, salad materials and celery should be washed and trimmed—then placed in a covered dish or a damp cheesecloth bag.

Wrap tomatoes, pears, peaches and oranges in oiled paper, or place in a covered dish if they are to be kept for several days.

Berries should be picked over, left unwashed, and returned to their basket and the basket wrapped in oiled paper.

Eggs may be kept in any kind of a dish. Contrary to general opinion, eggs do not require the coolest position in the refrigerator.

Butter, cheese and left-overs should always be kept in covered containers.

Do not keep food in paper bags—they act as non-conductors of the cold air.

It is very important that there always be a good circulation of air through the cabinet, over the food. Do not block this circulation by placing dishes of food too close together or too close to the sides of the cabinet.



The Home of Kelvinator
The First Domestic Electric Refrigerator

KELVINATOR HAS BEEN TESTED by thousands upon thousands of women in every part of the world since 1914. It is the system of longest proved efficiency and lowest service record—less than one service call per unit per year.

Kelvinator is an unquestioned success in every country where electric power is available. To the comfort, convenience and healthfulness of electric refrigeration—Kelvinator adds the correct engineering and proved service that contribute so much to its supremacy and guarantee your own continued satisfaction.

